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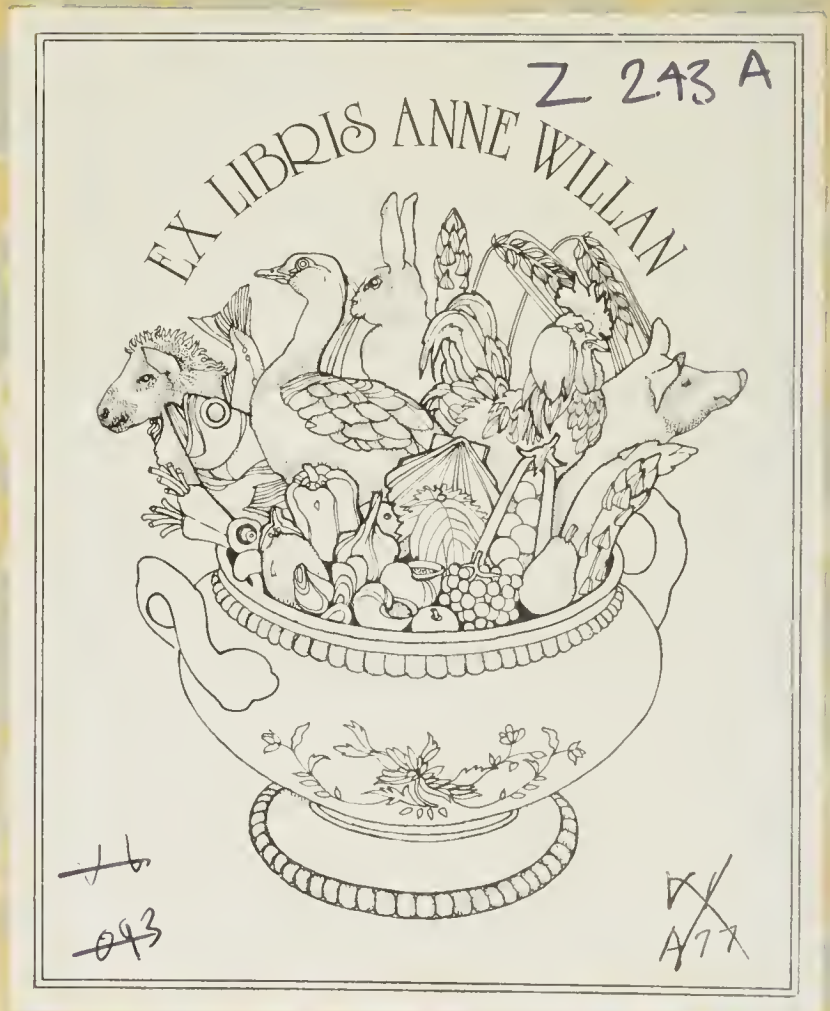

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THE

MODERN COOK.

BY

Mr. VINCENT LA CHAPELLE,

Chief Cook to the Right Honourable the

Earl of CHESTERFIELD.

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TO THE

RIGHT HONOURABLE

THE

Earl of *CHESTERFIELD.*

My Lord,

IF the higheſt Reſpect and Veneration for your Lordſhip, could plead an Excuſe for my Boldneſs, I might flatter my ſelf with the Hopes of being pardoned. I muſt confeſs, that it argues no very mean Opinion of my own Abilities, to dare raiſe (conſidering the humble Talents I poſſeſs) my Ambition ſo high. The Book I offer to your Lordſhip's Patronage, is upon no greater a Subject than that I profeſs; a Performance in which I have collected whatever I judged moſt uſeful and moſt agreeable to the Palate, and for the Service of a Table: Thrice happy could this Work meet with your Lordſhip's Approbation, favoured

voured by which it could not fail of growing into immediate Notice.

Your Lordſhip's exalted Qualities have been the Theme of the greateſt Pens, and the Admiration of the various Courts You have viſited; for which Reaſon it would very ill become me to attempt a Panegyrick upon them. 'Tis therefore moſt proper for me to revere them in Silence, and to beg Pardon for the uncommon Liberty of this Addreſs. I am with the utmoſt Deference,

My Lord,

Your Lordſhip's moſt obliged,

moſt devoted humble Servant,

Vincent La Chapelle.

PREFACE

In which is included Directions for a Houſe-Steward.

IN the preſent Age, as well as in thoſe of a remote Antiquity, good Entertainments have been the Delight of Perſons of all Ranks and Conditions. We are daily in Search of new Delicacies, and endeavour to improve upon the dreſſing and ſerving up Dainties of every Kind. At this Time a Table muſt be furniſhed with the moſt exquiſite Diſhes, and the whole diſpos'd in ſuch a manner as may pleaſe the Eye. There are Rules in all Arts; and ſuch as deſire to become Maſters of them, muſt conform to thoſe Rules, which however is not alone ſufficient; Experience and a continual Practice being required, in order to attain Perfection. A Cook of Genius will invent new Delicacies, to pleaſe the Palates of thoſe for whom he is to labour; his Art, like all others, being ſubject to change: For ſhould the Table of a great Man be ſerv'd in the Taſte that prevail'd twenty Years ago, it would not pleaſe the Gueſts, how ſtrictly ſoever he might conform to the Rules laid down at that Time. This Variation in Cookery is the Reaſon of my publiſhing the enſuing Work.

The Treatiſe on Cookery entitled, *Le Cuiſinier Royal & Bourgeois*, having been written ſo many Years ſince, is not proper for the preſent Practice. 'Tis now upwards of thirty Years ſince any new Edition of that Work has appeared; however, it was printed under a new Title, which was an Impoſition upon the Publick. The *Cuiſinier Royal & Bourgeois*, was tranſlated into *Engliſh* by Perſons of my Profeſſion: But thoſe who will take the Trouble to compare that Piece with mine, will find them entirely different. I may be ſo bold as to aſſert, that I have not borrowed a ſingle Circumſtance in the enſuing Treatiſe from any Author, the whole being the Reſult of my own Practice and Experience. As my Deſign is not to offend any Perſon, but only to pleaſe the Publick, I flatter my ſelf that my Endeavours will be received with Candor. Being a Foreigner, the *Engliſh* Reader will, I hope, excuſe the Defects in my Style, which however, I believe, will be plain enough to thoſe who are ever ſo little converſant in Cookery.

To complete the whole, I have preſumed to add Directions for a Houſe Steward, which I am perſuaded a great Number of Perſons will not think unneceſſary.

Directions for a Houſe-Steward.

GReat Truſt is repoſed in a Houſe-Steward, and it requires his utmoſt Attention

tention to acquit himſelf well; he being immediately accountable to his Maſter, or the head Steward, for all Family Expences, according to the Orders they may have given him.

He muſt be well acquainted with the Buſineſs of a Cook and Confectioner, before he can be duly qualified for his own; and muſt know how to order, and keep a good Oeconomy throughout the whole Family.

At his very firſt Entrance upon Duty, he ſhould draw up a general Account of all Things committed to his Charge by his Maſter, whoſe Orders he is to follow in every Particular: He ſhould keep a good Underſtanding with the head Cook and Confectioner, by ſupplying them regularly with all Neceſſaries; and then give in a full Account of all, to be ſigned by his Maſter or the Steward, which Account he muſt keep by him, ready to produce when called for.

It is his Buſineſs to provide good Servants both for the Offices and Kitchen, and to change them, and Tradeſmen alſo, whenever they are found unfit for their Buſineſs, or negligent in it: Without particular Care in this reſpect, he can never do Juſtice to his Maſter.

He muſt take care to lay in all Neceſſaries in due Time, and give every Servant what he may want, without ſowring him; with this Proviſo however, that he grant nothing

unreaſonable, ſince this would be ſquandering his Maſter's Goods. He is to bargain with all Tradeſmen whatever, who ſupply the Family with Eatables.

A Houſe-Steward ought to be well ſkill'd in Wine for his Maſter's Table, and in all ſorts of Liquors; as alſo in common Wines, which laſt he ſhould buy by the Hogſhead, and let it be retailed out by the Butler, whoſe Account he muſt take every Day, to prevent Confuſion.

He alſo muſt be knowing in Butcher's Meat, and make an agreement in Writing at ſo much a Pound, whether Beef, Mutton, or Veal, for the whole Year. Let him likewiſe take care to ſee all weigh'd before him, and keep a Memorandum thereof.

In like manner let him bargain with the Poulterer to be ſerv'd yearly, or quarterly, at ſo much a Piece, for tame, as well as for wild Fowl: He muſt duly inform himſelf of the Market Prices of every Thing in its proper Seaſon, for the Sake of his Maſter's Intereſt.

He muſt take the ſame Method with the Cheeſemonger, in order to be the better ſupplied with larding Bacon, with *Weſtphalia* Hams, and thoſe of *Bayonne*, &c. with Hog's Greaſe, Sauſages, Andouilles, Neats Tongues, and whatever is requiſite for *Entremets*.

He muſt be a good Judge of Fiſh of all Kinds, both of Salt and freſh Water, and of all ſorts of Fruit and Herbs: All which Particulars

ticulars neceſſarily imply a previous Knowledge of Cookery and Confectionary.

It is likewiſe his Buſineſs to agree with the Grocer, Chandler and Oylman, for Sugar, Spices, Candles, Links, Oyl, *&c.* as alſo to provide Salt, Pepper, Cloves, Nutmegs, *&c.* All kinds of Flowers, and Cheeſe; in a Word, every Thing wanting in the Kitchen and Offices.

All the Kitchen Furniture falls likewiſe under his Care, which he muſt ſee mended or ſupplied when neceſſary, both in the Kitchen and Offices.

Moreover, a Steward of the Houſhold muſt be able to form the Plan of an Entertainment, to draw up a Bill of Fare, and to order the Courſes for every different Table, according to his Maſter's Will and Pleaſure: He ſhould know what is moſt lik'd of all ſorts of *Entrées*, Soops, Roaſt Diſhes, and Entremets; otherwiſe it will be impoſſible for him to make a Bill of Fare as it ought to be. So that here again ſome Skill in the Cook and Confectioner's Arts is requiſite, unleſs the Steward will be always aſking them what he muſt do. When any great Entertainment is to be made, 'tis the Steward's Buſineſs to take his Precautions accordingly, inquiring of the Butcher, Poulterer, *&c.* what they have by them, in order that he may provide the very beſt of every Thing. He likewiſe may order the Officers of the Kitchen, and confer with them about the Neceſſaries

ceſſaries for the Entertainment; doing the ſame with the Confectioner, as to Fruit, Compotes, Sweetmeats, *&c.* ſpecifying the Number of Plates to be ſerv'd of every Kind. The Steward muſt form a Plan of the whole Service beforehand, ranging every Thing in its proper Place, obſerving well the different Sizes of the Diſhes, and what every one is to contain. He ought to be well provided with *Plate*, and muſt form his Plan, and make a Draught of all as regular and beautiful as poſſible. In caſe he want Hands, his own Diſcretion will tell him that he muſt conſult the head Officers at Home, whom to employ from Abroad; to the End, that every Thing may be done in good Order, and nothing loſt out of the Kitchen or Offices.

He muſt never fail to cover the Table in good Time, and have every Thing in Readineſs, well ranged on the Buffet; and alſo take care that the Waiters be well inſtructed in their Duty, in order to prevent Confuſion.

When a Courſe is ſerved up, the Steward ſhould wait a little to hear the Opinion of the Company: If any thing is found fault with, he muſt inform the Cook civilly of it, that he may know how to mend it another Time; and alſo tell him what pleaſed the Gueſts, in order that he may continue in the ſame Method.

After this, he muſt immediately prepare the other Courſe, and then order the Waiters

to

to clear the Table; giving a caſt of his Eye over the whole Courſe, in order to range the Diſhes, whether great, ſmall, or midling Ones, every one in its proper Place; for nothing is more ſhocking than Haſte and Confuſion in ſerving up: This being no ways honourable either for the Gentleman or his Servants.

When the laſt Courſe is ſerved, he muſt go to the Confectioner's Office, and there range the Deſert in the ſame manner, (as near as he can) in which it is to be ſerved up, in order that he may know where to place his Fruit, and where his Compotes, *&c.* He then muſt ſee if the Table be completely clear'd; taking off the upper Table Cloth, and the Leather which lay between it and the nether one, on which laſt the Deſert is to be ſerved. When every Thing is placed as it ought to be, he ſhould wait a little to hear the Opinion which the Company have of the Fruit, and then go to the Kitchen to ſee what may be left: If he finds any thing that will ſerve another Time, he muſt Order the Cook to lock it up, and give the reſt to the Tables of the Officers and Servants.

When an Entertainment is to be made, he muſt number up the Gueſts beforehand, in order to lay out the Table in a proper manner; and order the Diſhes ſo, that no two of the ſame ſort may be near one another; for beſides that this has an ill Grace, it might confine ſome of the Company to what they don't like.

The

The Make or Shape of the Table ought likewiſe to be conſidered, in order for ranging of the Plates and Diſhes in ſuch a manner, that every Perſon may come at what he likes; and that the Waiters may not be forced to diſturb the Company, in ſerving or taking away; a Circumſtance that is ſhocking, and yet this happens but too often, for want of taking proper Care beforehand.

CONTENTS.

To make broth called Mitonage. Page 1
To make a French Olio. 2
A Spaniſh Olio. 3
Another Spaniſh Olio. 4
Pottage à la Jambe de Bois. 5
A Cow-Heel Pottage. 6
Pottage of Chervil, the Dutch *way* ibid.
Pottage de Santez, with Pearl Barley. The Dutch *way.* 7
Pottage of Rice the Poliſh *way, called* Rouſſolle ibid.
To make a Rice Olio with Cullis of Cray-Fiſh. 8
A Rice Olio, with Cullis à la Reine. ibid.
Pottage à la Galbeure, or Beurnoiſe. 9
To make Kervel Maes Pottage, uſually eat in the Months of March *and* April. ibid.
Pottage of glazed Fricandeaux. 10
Pottage of Cardoons larded and glazed. 11
To make a Biſque of Fowl. 12
Biſque of Quails, and of other kind of Wild Fowl. 13
Biſque of Pigeons à la St. Cloud with Veal Gravy. ibid.
Another Pottage, or Biſque, of Pigeons, à la St. Cloud au blanc. 14
Pottage à la Jacobine. 15
Pottage à la Houzarde. 16
Pottage of Cheſnuts. ibid.

Pottage of Soles en gras. Page 17
Peaſe Pottage à la Bourgoeiſie. 18
Another Sort of Peaſe Pottage. 19
To make a Pottage with Ducks and Turnips. 20
To make a Pottage of Partridge with Cabbage. 21
To make a Pottage of Partridges a la Reine. 22
Another white Pottage a la Reine. 23
A Pottage of forced Quails and Partridges. 24
A Pottage of Wood-Pigeons by way of an Olio. 25
An Italian *Pottage.* 26
A Pottage of Green Geeſe forced. ibid.
A Pottage of Teals or other Birds with Muſhrooms. 27
A Pottage of Spaniſh *Cardoons.* 28
Pottage of young green Peaſe. 29
Cruſts à la Purée verte. ibid.
Cruſts, with Cullis of Lentils. 30
A Pottage of Cruſts with Purſlane Stalks. ibid.
Pottage of Cruſts with Cullis of Lentils. ibid.
A Pottage of Roots. 31
A Pottage of Partridges with Lentils. ibid.
A Pottage of Tortoiſes en graſs. 32
Pottage of Gooſe Giblets. 33
Pottage of Lamb's Head. ibid.
Pottage without Water. 34
A Pottage of Santé with a Fowl upon it. ibid.
Pottage de Santé with Onions. 35
A Pottage of forced Chickens with forced Cucumbers. 36
To make a Pottage of Chickens and Onions au Baſilic. 37
To make a Pottage of Chickens with Rice and Cray-fiſh. 39

Pottage of Chickens with Rice. Page 39
Pottage of Profitrolles. 40
Pottage of White Profitrolles. 41
Pottage of Profitrolles with Cray-fish. 42
Pottage of Quails, Partridges or Pigeons in Profitrolles. ibid.
Another Pottage of Profitrolles. 43
Pottage of forced Pigeons with brown Onions. 44
A Pottage of Parmesan. 45
Pottage of Partridges. ibid.
Pottage of Turkey with Endive. 46
Pottage of Capon forced with Oysters. 47
Crusts with Cullis of Cray-fish en gras. 49
Crusts with Cullis of Partridges. ibid.
Crusts with Mushrooms. 50
Crusts with Truffles. ibid.
Crusts with Morrels. 51
Crusts with Asparagus Tops. ibid.
Crusts with Parmesan Cheese à la Piémontoise. 52
Bain-Marie. ibid.
A Broth to be taken in the Morning for Breakfast. 53
Broth for consuming. 54
Veal Water. ibid.
Chicken Water. ibid.
Capon Water. 55
Broth a la tour d'Auvergne. ibid.
Pottage à la Bourgeoise. 56
Advertisement. 57
A sort of Pottage which the Poor may make instead of Meat Broth. 58
To make a Pottage for one or two Persons. ibid.

To make Pottage enough for fifty Poor for a little Money. Page 59
The Distribution of the Broth. 60
Another sort of Broth for the Poor when sick or healthy. ibid.
Other Broth maigre. 61
Broth for Children. 62
Broth au Bain Marié. ibid.
Panada's for Children. ibid.
Panada for those who are either recovering their Health, or have lost their Appetite. 63
Panada with Oatmeal. ibid.
Cooling and medicinal Broth. 64
Cooling Broth with Veal. 65
Chicken Water. 66
Pectoral Chicken Broth. ibid.
Cooling Broths with a Calf's Liver. ibid.
Moistening and cooling Broth with Herbs. 67
Broth of Cray-fish to sweeten the Blood. 68
Viper Broth to purify the Blood. ibid
Red Broth very proper in Distempers, where opening Remedies are prescrib'd, as in the Obstructions of the Reins and Bladder, according to the Prescriptions of Physicians. 69
Broth with a Calf's Pluck against Pains in the Breast or Lungs. 70
Broth for obstinate Head-ach. 71
Bitter Broth against Distempers in the Stomach, and vomiting. ibid.
Another sort of Broth with a Calf's Pluck, against Pains in the Breast or the Lungs. 72
Chicken Broth against Pains in the Breast or Lungs. ibid.

Broths with Snails and Frogs, againſt a dry Cough Page 72
Broth againſt Obſtructions in the Meſentery, Liver and Spleen. 73
Broth againſt Vapours. 74
A natural Broth of Cray-fiſh to purify the Blood. ibid.
Creſſes Broth. ibid.
Chervil Broth. 75
Another ſort of Chervil Broth. ibid.
Broth of wild Endive. ibid.
A Scorſonera Broth. ibid.
Turnip Broth againſt a Cold. 76
Strengthening Broth, to warm the Blood of elderly and weak People. ibid.
The way of making Broth Cakes, which may be conveniently carried abroad, and preſerv'd above a Year. 78
The manner of making a little Quantity of Broth in Cakes. 80

Of Gravy, Cullis, Sauce and Salpicon.

The manner of making Gravy. 81
Veal Gravy. ibid.
The moſt uſual Cullis. 82
Cullis another way. 84
Cullis another way. ibid.
Another way of making Cullis. 85
Cullis of Ham. 86
Another Cullis of Ham. 87
Cullis the Italian *way.* ibid.
Cullis of Cray-fiſh. 88

Cullis of Cray-fish another way. Page 89
Another Cray-fish Cullis half brown for Soops. ibid.
White Cullis (à la Reine.) 90
Green Cullis with green Peafe. ibid.
Green Cullis for Soops. 91
Cullis of green Peafe. 92
Cullis of Partridge. ibid.
Cullis of Lentils. 93
Sauce (à la Romaine.) 94
Sauce the Italian *way* ibid.
Another Sauce the Italian *way.* 95
Sauce (in Ravigotte.) ibid.
Sauce (in Ravigotte) another way. 96
Sauce (in Ravigotte) another way. ibid.
Sauce (in Ravigotte) another way. ibid.
Sauce (in Ravigotte) another way (à la Bourgeoife.) 97
A fweet Sauce. ibid.
A Sauce with Fennel and Goosberries ibid.
Minc'd Sauce. 98
Salpicon. ibid.
Hot Sauce in Remoülade another way. ibid.
A thick Sauce with Pepper. ibid.
Caper Sauce. 100
Sauce with Trufles. ibid.
Onion-Sauce. ibid.
Green Onion-Sauce. ibid.
Verjuice-Sauce. 101
Other Verjuice-Sauce. ibid.
Sauce with freſh Muſhrooms. ibid.
Sauce (au pauvre homme.) ibid.
Sauce (au pauvre homme) with Oil. ibid.
Sauce with Pepper. 102

Robert-

Robert-Sauce. Page 102
Ham-Sauce. ibid.
Green Sauce. 103
Sauce of Ducks. ibid.
Sauce of Snipes. ibid.
Sauce with Mutton Gravy and Shalots ibid.
Anchove Sauce. 104
A Carp Sauce. ibid.

Of Entries of Terrines on Fiſh or Fleſh Days.

Terrine à la Regons. 105
Terrine of Rumps of Mutton with Cheſnuts. 106
Terrine of Mutton Rumps with Turnips. 107
Terrine of Mutton Rumps with Bacon and Cabbage. 108
Terrine of Mutton Rumps with Cucumbers 109
Terrine of Griſtles of Veal with Green Peaſe (à la Bourgeoiſe.) ibid.
Terrine of Veal Griſtles, with green Peaſe Purey, Aſparagus, and Hearts of Lettices. ibid.
Terrine of Mutton Fillets with Cucumbers. 111
Terrine of Fillets of Beef, with a minced Sauce. ibid
Hotch-Potch. ibid.
Terrine of Chickens with Cucumbers 112
Terrine (à la Bavaroiſe.) 113
Terrine of Pinions with Muſhrooms. 115
Terrine of Pigeons with Gray-fiſh ibid.
Terrine of Partridges with Cullis of Lentils. 116
Terrine of Woodcocks. 117
Terrine of Hares and Leverets. 118

Terrine of young Rabbits. Page 118
Terrine of Salmon in Meager. 119
Terrine of Salmon with Gravy. ibid.
Terrine of Pikes and Eels in Meager. 120
Terrine of Soles. ibid.
Terrine of Fillets of Soles with Gravy. 121
Terrine of Barnacles and Sea Ducks in Meager. ibid.

Of Courses with Pigs, wild Boars and Venison.

A Pig-Matelot. 123
Pig (in Porc-pie.) 124
A Pig the German *way.* 125
A Hanch of Venison 126
A Leg of a wild Boar. ibid.
To make a Pig taste like a young wild Boar. 127
Venison dress'd. ibid.
Another Way. 128
Another Way in Ragout. ibid.
Venison (in Avet.) ibid.

Of Turkeys.

Young Turkeys stuffed with Cray-fish. 129
Another way of dressing a young Turkey with Cray-fish. 130
A young Turkey with Oysters. 131
A young Turkey with Oysters, and Cray-Fish Cullis. ibid.
A young Turkey with Oysters after the Dutch *Fashion.* 132

Another way of dreſſing young Turkeys. P. 132
Another manner of young Turkeys with Oyſters, after the Dutch *way.* 133
A Courſe of young Turkeys glaz'd. ibid.
To roaſt a Turkey àl Achia with a Ragout. 134
A young Turkey roaſted with Mangots. 135
Young Turkeys roaſted with Shallots. ibid.
Young Turkeys (in Botine.) ibid.
Wings of young Turkeys. 136
A young Turkey roaſted, called Accompagne. 137
A young Turkey roaſted with Truſles. 138
Young Turkeys roaſted with Muſhrooms. 139
Young Turkeys roaſted with Eſſence of Ham. ibid.
Young Turkeys roaſted with forc'd Cucumbers. 140
Young Turkeys roaſted after the Italian *way.* 141
Other young Turkeys after the Italian *way.* ibid.
Young Turkeys or Capons (in Galantine.) 142
Young Turkeys roaſted with (Paſſepierre.) 143
Young Turkeys roaſted with Onions. 144
Young Turkeys in Fricandos. ibid.
Young Turkeys (in Ballon.) ibid.
Young Turkeys call'd (en Vallon.) 145
Young Turkeys (in Grenadins.) 146
A young Turkey with Ham. 147
A young Turkey in the ſhape of a Hedgehog. ibid.
Young Turkeys with Cheſnuts and Sauſages. 148
Roaſted young Turkeys with Spaniſh *Cardoons.* 149
Young Turkeys with Cream. ibid.
A young Turkey roaſted with Cream. 150
A young Turkey with Carp Sauce. 151
Young Turkeys with a Pike Sauce. ibid.

A young Turkey in a Braiſe. 152
A young Turkey with large Onions. ibid.
Young Turkeys in a Caul. 153
Young Turkeys with Saffron after the Poliſh *way.* 154
Young Turkeys and Capons (a la Bourgoiſe.) ibid.
A young Turkey with Eels. 156

Of Courſes of Thruſhes, Lapwings, Teals and Turtle Doves.

How to dreſs young Partridges with Melons. 157
Fricaſy of Thruſhes the Moſovite *way* .158
Fricaſy of Thruſhes with Champaign. 159
Thruſhes with Juniper Berries. ibid.
Thruſhes dreſs'd Country Faſhion. ibid.
Lapwings the Moſcovite *way.* 160
Lapwings with Champaign. 161
Lapwings dreſs'd Country Faſhion. ibid.
Teals with Olives. 162
Teals with Shalots. ibid.
Teals with the Juice of Orange. ibid.
Teals with Truſles. 163
Teals with Oyſters. ibid.
Another way to dreſs Teals with Oyſters. 164
Teals with Spaniſh *Cardoons.* ibid.
Teals (à la Braiſe.) 165
Turtle Doves (à la d'Huxelles.) ibid.
Doves with Champaign. 166
Turtle Doves the Italian *way.* 167
Turtle Doves (au Gratin.) ibid.
Turtle Doves with Fennel. 168
Turtle Doves with Bay Leaves. ibid.

Of

Of Woodcocks, Snipes, Geese and Larks.

Woodcocks with Wine, first Course. Page 170
Salmi of Woodcocks with Wine. ibid.
Snipes (in Surtout.) 171
Woodcocks with Olives. ibid.
Other Woodcocks with Oysters. 172
How to make Green Geese with green Pease. 173
How to make green Geese with Chesnuts and with Sausages. 174
First Course of a Goose the Gascoign *way.* 175
Course of Legs of Geese. 176
Another way. ibid.
Another way. ibid.
Larks in Ragout. ibid.
Larks in Paper-Cases. 177
Larks with Sage. ibid.
Larks (in Gratin) coloured with Parmesan. 178

Of first Course with Partridges.

Young Partridges, à la Saint Cloud, when they are in Season. 179
Young Partridges cut into bits, and dress'd with good Butter. 180
Young Partridges with a Spanish *Sauce.* 181
Young Partridges with Olives. 182
Roasted young Partridges with Oysters. ibid.
Roasted young Partridges with Oysters after the Dutch *Fashion.* 183

Young Partridges with Oysters, after the Italian *Fashion, with a white Sauce.* Page 184
Young Partridges with Oysters after the Italian *way.* 185
Young Partridges with Mangoes. 186
Young Partridges with green Truffles. ibid.
Young Partridges with Truffles after the Italian *Fashion.* 187
Young Partridges after the Moscovite *Fashion.* 188
Partridges in a Baking-Pan. 189
Partridges with Cabbage. ibid.
Partridges with Beef. 190
Young Partridges (à la Reine.) ibid.
Young Partridges (with Achia.) 191
Young Partridges with sweet Herbs. 192
Young Partridges with Cray-fish. ibid.
Young Partridges dressed like larded Collops. 194
Young Partridges in the Shape of Granadoes. 195
Young Partridges after the Spanish *Fashion.* ibid.
Young Partridges after the Polish *Fashion.* 197
Young Partridges after the Polish *Fashion (called Bigoche,) which in* French *is (Gallimafrée) and in* English *a Hash.* ibid.
A Hash of Partridges. 198
(A Biron) of young Partridges. ibid.
Young Partridges with Carps. 199

Receipts how to make Granades of Veal, Cucumbers, Colly-Flowers, Cray-fiſh, Grenadins of Princeſſes, Love Appple.

Grenade of Veal. 200
Granade of Cucumbers. 202
Granade of Collyflowers. 203
Granade of Eels. ibid.
Granade of Cray-fiſh. 204
Grenadins is a ſmall ſort of Granades. 205
Other ſmall Grenadins. 206
Entres of Princeſſes. 207
Another way to make Princeſſes. ibid.
How to make Pome d'Amour. 208
Another way of Pome d'Amour. 210
Another way of Pome d'Amour meagre. 211

Receipts how to dreſs Mutton different ways.

Hind Saddle of Mutton. 213
A hind Saddle of Mutton à la Saint Minhout. ibid.
Hind Saddle of Mutton in Surtout. 214
A Leg of Mutton a Loe. 215
Leg of Mutton a la Braiſe. ibid.
Leg of Mutton glaz'd and larded. ibid.
Leg of Mutton with Sauſages. 216
Leg of Mutton a la Bourgoiſe. 217
Shoulders of Mutton roll'd. ibid.

Shoulders of Mutton, with a Ragout of Turnips. 218
Shoulder of Mutton a la Rouchi. 219
Shoulder of Mutton in Epigram. ibid.
Carbonades of Mutton glaz'd. ibid.
Mutton Collops. 220
Neck of Mutton larded with Parsley. ibid.
Leg of Mutton larded a la Braise, with a Ragout of Chesnuts. 221
Leg of Mutton, an Epigram. ibid.
Neck of Mutton larded and glaz'd. 222
Sheep Rumps with Rice. ibid.
Sheep Rumps with Parmesan Cheese. 223
Sheep Rumps with Parmesan Cheese another way. ibid.
Sheep Rumps a la St. Menough. 224
Sheep Rumps fryed with Forç'd Meat round. ibid.

Of Braises and forc'd Meat.

Braise for all sorts of Butcher's Meat. 225
A white Braise. ibid.
Minced Meat made with Fish. ibid.
A Hash for all sorts of small Loaves. 226
Forc'd Meat for a Poupeton. 227
Forc'd Meat with Cream. ibid,
Forç'd Meat for all sorts of Fowls. 228

Of Entries of Pigeons.

Entry of Pigeons (à Aurore.) 229
Entry of young Pigeons (à la Poële) 230
Other Entry of Pigeons (a la Poële.) 231

Entry of Pigeons au Gratin. 231
Other Entry of Pigeons au Gratin. 232
Entry of Pigeons the Italian *way.* 233
Entry of Pigeons the Italian *way in another manner.* 234
Another Entry of Pigeons the Italian *way in another manner.* ibid.
Entry of Pigeons (in Surprize) in Lettice. 235
Entry of young ſquab Pigeons (in Surprize) in large Onions. ibid.
Entry of Pigeons (in Surprize) in Cucumbers. 236
Entry of Pigeons (in Surprize) in Turnips. 237
Entry of Pigeons (in Compôte.) ibid.
Other Entry of Chicken (in Compote) with Oil. 238
Another Entry of Pigeons (in Compote) with a brown Sauce made with Oil (a la Provencale.) 239
Entry of Pigeons (in Surprize.) 240
Entry of Pigeons (a l' Araignée.) 229
Entry of Pigeons (in Mirletons.) 230
Other Pigeons in fancy, which are ordered almoſt the ſame way as thoſe here above. ibid.
Pigeons (in Compôte) with green Peaſe and a brown Sauce. 231
Another Entry of Pigeons with tops of Aſparagus dreſs'd like green Peaſe. ibid.
Another Entry of Pigeons in Fricandoes, with Aſparagus Tops. 232
Entry of Pigeons (au Soleil.) 233
Another way of dreſſing Pigeons (au Soleil.) 234
Entry of Pigeons with Baſil. 235

Entry

Entry of Pigeons (in Bignet.) Page 135
Marinade of Pigeons. 236
Entry of Pigeons (a la Regence.) ibid.
Other Pigeons with Artichokes. 237
Forc'd Pigeons for Entry. 238
Pigeon (aux Tortuës.) 239
Another way of dreſſing Pigeons (a Tortuës) according to the old Faſhion. 241
Pigeons (à la Ste. Menhout.) 242
Pigeons with Ham. ibid.
Pigeons (in Surtout.) 243
Pigeons in Surtout another way. 244
Pigeons (in Perduillet.) 245
Pigeons (à la Braiſe.) ibid.
Fricaſſy of Pigeons in Blood. 246
Pigeons in Scollop Shells. 247
Pigeons (à la Crapeaudine.) ibid.
Small young Pigeons, with Slices of Soles. 248
Pigeons with Cray-fiſh. 249
Another way of dreſſing Pigeons with Cray-fiſh a white Sauce. ibid.
Another way of dreſſing Pigeons with Cray-fiſh 250
Another way of dreſſing Pigeons with Cray-fiſh 251
Entry of Pigeons (à la Lune.) 252
Pigeons with Fennel. 253
Another Entry of Pigeons with Oyſters. 254
Another Entry of Pigeons with Oyſters, a white Sauce. ibid.
Wood Pigeons (aux Tortues.) 255
Wood Pigeons with Fennel. 257

Of

Of firſt Courſes of Loaves and Poupetons.

Loaf (à la Royale.) Page 258
Loaf of Veal. 260
Loaf call'd (en Côtes de Melon) for a firſt Courſe. 261
Loaf of marbled Carp for a firſt Courſe. 262
A Loaf with Soles. 263
A Loaf with Smelts. 264
Loaves with Partridges. ibid.
How to make Poupiettes. 265
Other Poupiettes the Italian *way.* ibid.
Poupetons with Gravy. 266
Poupetons with Blood. 268
Poupetons and Quails. 269
Poupetons with Fiſh. 270
A ſort of Diſh called a ſmall Button. 271

Of Entries of Pullets.

Fowls forc'd with Cray-fiſh. 272
Fowls with Cray-fiſh another way. 273
Fowls with Oyſters. 274
Fowls with Oyſters and Cullis of Cray-fiſh. ibid.
Fowls with Oyſters the Dutch *way.* 275
Another Entry of Chickens or Fowls. ibid.
Chickens with Oyſters the Flemiſh *way.* 276
Fowls (à la Mommorency.) ibid.
A roaſted Fowl (a l'Achia.) 277
A Fowl with Mangoes roaſted. 278
Roaſted Fowls with Anchovies. ibid.

A roaſted Fowl, with Shalot. Page 278
Fowls (in Bottines.) 279
Entry of Fowls Wings. 280
Fowls (à la Tartare.) 281
A roaſted Fowl (accompanied.) ibid.
A Fowl (à la Jamaïque.) 282
Roaſted Fowl with Truſles. 283
Fowls, with Muſhrooms. ibid.
Roaſted Fowls, with ſweet Herbs. 284
Fowls, with forc'd Cucumbers roaſted. 285
Roaſted Fowls, the Italian *way.* 286
Other Entry of Fowls, the Italian *way.* 287
Other Fowls, the Italian *way.* ibid.
A Fowl or Capon (in Galantine.) 288
Fowls (à la Paſſepiérre.) 289
Fowls (à la Chriſtemarine.) 290
Roaſted Fowls, with ſweet Herbs and Onions. ibid.
Roaſted Fowls, with Garlick. 291
Fowls in Fricandos. 292
Fowls (in Puis) with Muſhrooms. ibid.
Fowls, with forc'd Meat. 293
A Fowl (in Vallon.) ibid.
Fowls, in Gernadins. 295
Fowls (à la Marly.) ibid.
Fowls with Ham. 296
A Fowl (in Heriſſon.) 297
A Fowl (in Heriſſon) another way. ibid.
A Fowl in Fillets, with Piſtaches. 298
A roaſted Fowl, with Cheſnuts. 299
Roaſted Fowls, with Spaniſh *Cardoons.* 300
Fowls in Fillets. ibid.
A roaſted Fowl with green Walnuts. 301

Fowls (in Canellon.) Page 302
A Fowl with Cream. ibid.
A roaſted Fowl with Cream. 303
A Fowl with a Sauce made of Carps. 304
A Fowl with Sauce made of Pikes. 305
A Fowl (à la Braiſe.) 306
A Fowl with large Onions. ibid.
Fowls (in Crepine) with Calves Caul. 307
A Fowl the Engliſh *way.* 308
A Fowl in Haſh. 309
A Haſh of Fowls the Engliſh *way.* ibid.
A Fowl with Saffron the Poliſh *way.* 310
A Fowl, Chicken or Capon (à la Bourgeoiſe.) ibid.
A Fowl with Eels. 312
A roaſted Fowl (à la Cardinale.) 313

Of Bruſolles with Scotch-Collops.

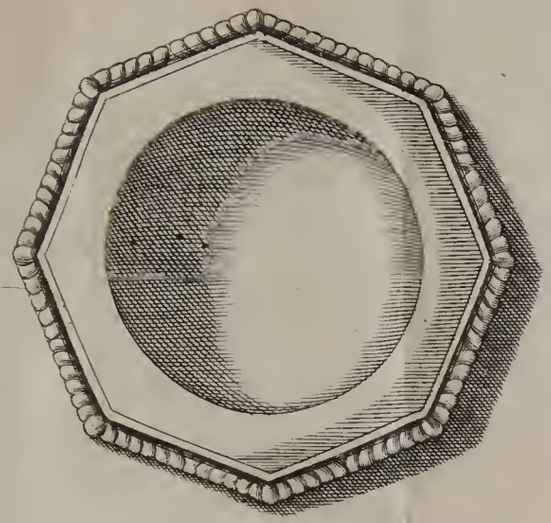
Bruſolles the Italian *way.* 314
Other Bruſolles with a white Sauce. 315
Bruſolles made with young Rabbits. ibid.
Other Bruſolles. 316
Scotch-Collops with Mutton. 317
Scotch-Collops made with Veal. ibid.

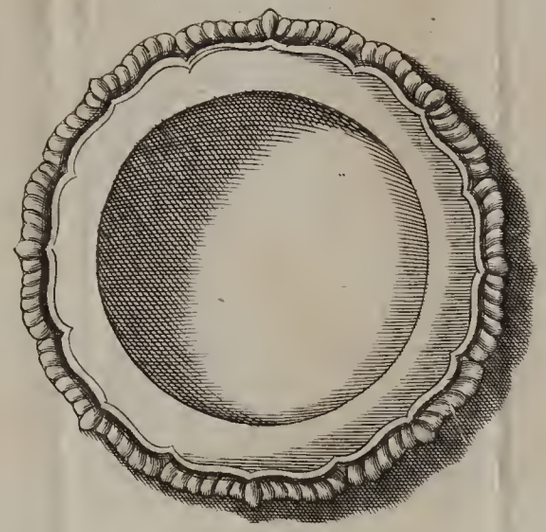
Of white Puddings, black Puddings, and Chitterlings.

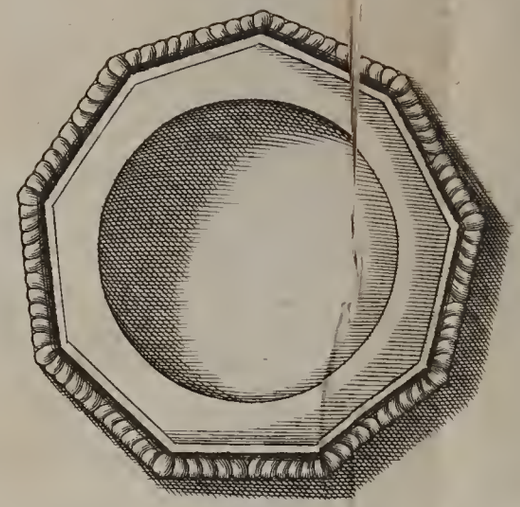
White Puddings. 318
Black Puddings. 319
Other ſorts of Puddings. 320
The firſt ſort. ibid.

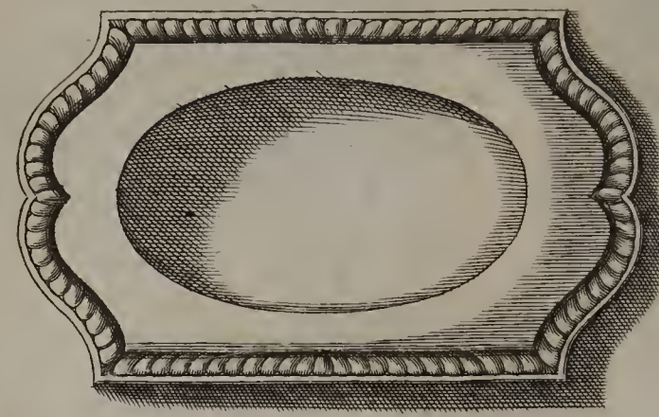
The

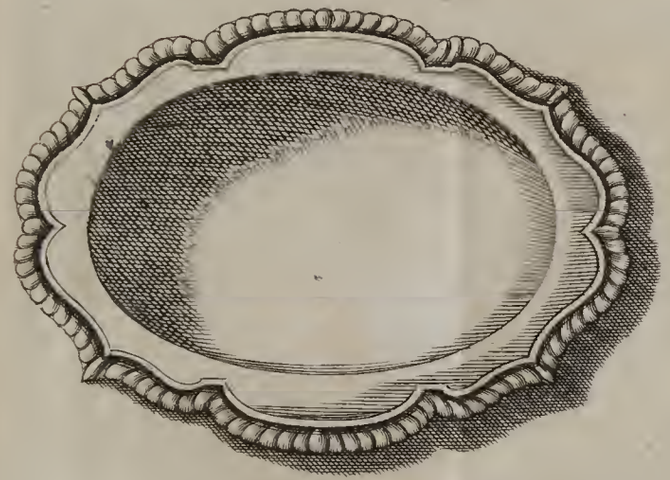
The second sort. Page 320
Hog's Chitterlings, or Andouilles. 321
Calf's Chitterlings, or Andouilles. ibid.
Calf's Chitterlings another way. 322
Another sort of Calf's Chitterlings 323
A third sort of Calf's Chitterlings. ibid.
Other sorts of Chitterlings and Cervelas, and Andouilles in Meager. 324

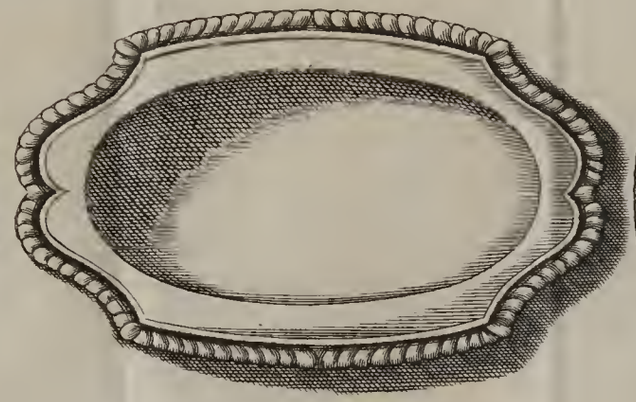


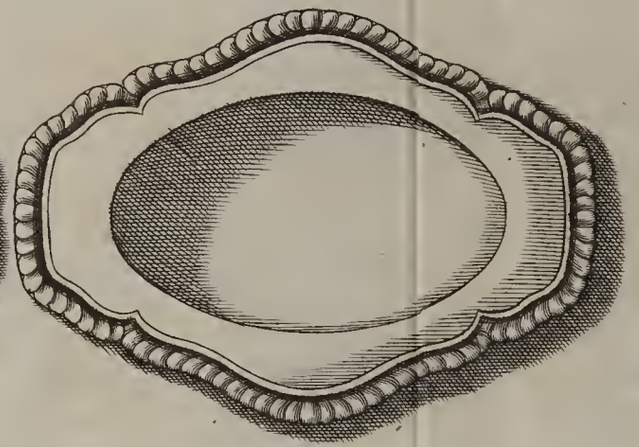


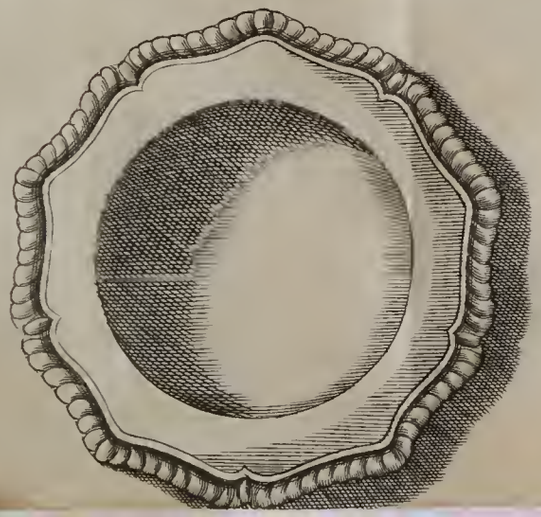


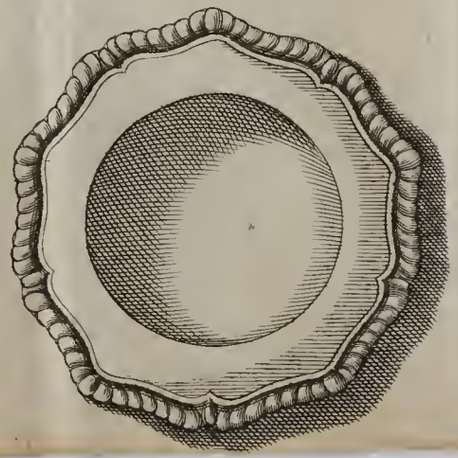


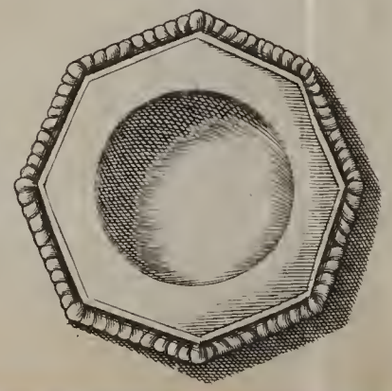












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A BILL of Fare for a Supper of 15 or 16 Covers, ſerved up with a great Diſh, two middling, four ſmall, and ſix Hors d' Oeuvre.

Firſt Courſe.

For the Middle.

1 Quarter of Veal in Cawl.

2 Pots of Olio, one for each End.

1 *à la jambe de bois.*

1 with Rice and Cray-fiſh Cullis.

Four Entries.

1 of Pullets *(à la Montmorancy)*

1 of Partridges the *Spaniſh* way.

1 of young Ducks with Orange-Juice.

1 of Pigeons *(à la d'Huxelles.)*

6 Small Diſhes.

1 of Mutton-Cutlets glaz'd with Endive.

1 of Fricando's of Veal glaz'd with Sellery.

1 of Popiettes the *Italian* way.

1 of Larks the *Moſcovite* way.

1 of Fillets of Soles with Champain.

1 of Eels glaz'd with an *Italian* Sauce.

To remove the two Pots of Olio.

1 of a Turbot glaz'd.

1 of a Jowl of Salmon boiled, with Shrimp-Sauce.

Second Courſe.

Entremets.

1 of a roaſted Ham for the middle.

For both Ends of the Table.

1 of a Savoy Cake.

1 of a Cake of mille Feuilles.

4 Diſhes of roaſt Fowl.

1 of Turkeys.

1 of Fowls.

1 of Partridges.

1 of young Pigeons dreſs'd like Ortolans.

4 Sallets, and 2 Sauces.

Third Courſe.

10 Hot Small Entremets to remove the Sauces, Sallets, and Roaſt-Meat.

1 of Cray-fiſh the *Italian* way.

1 of Sweet-breads of Veal *(à la Dauphine.)*

1 of Artichokes the *Italian* way.

1 of green Peaſe.

1 of Lamb-Stones.

1 of Anchovies in Canappé.

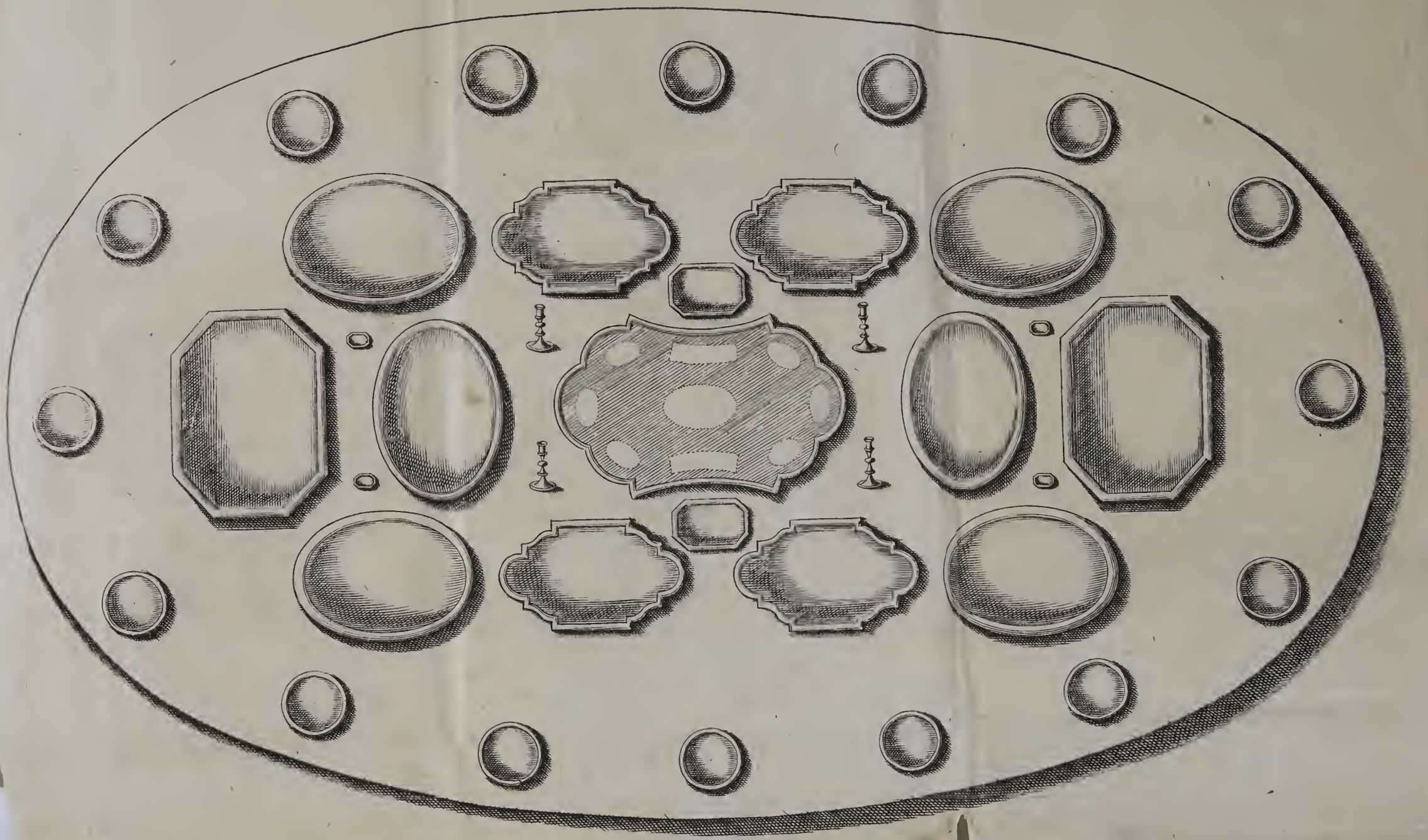
1 of Cock's Combs.

1 of Duck's Tongues.

1 of *Peaux d'Eſpagne.*

1 of Eggs with Gravy.

A Table of fifteen or Sixteen Covers for a Supper.



A TABLE of 20 or 25 Covers, ſerved with 29 Diſhes.

Firſt Courſe.

The Middle of the Table.

A Surtout in the Middle.

1 Piece of Beef, garniſhed with Attelets.
1 Quarter of Veal with Gravy.

2 Terrines.

1 of Fillets of Pikes with Cray-fiſh.
1 of a Matellottée of one Eel and two Carps, and two large Pikes.

2 Pots of Olio.

1 of Water.
1 of Roots with Oil.

2 Terrines.

1 of Fillets of Soles.
1 of Fillets of Eels.
At each of the Table 2 Diſhes of Petits Patées.

4 Soops.

1 of Biſque of Cray-fiſh.
1 of Muſcles.
1 of Portage *de Santé.*
1 Soop, *(à la St. Cloud.)*

8 Entries, 4 with Meat and 4 in Meager.

1 of Chickens, *Italian* ſauce.
1 of young Turkeys with Truffles.
1 of Fricandoes of Veal glazed.
1 of Pheaſants, with a Carp ſauce, a Carp.

The 4 Meager Diſhes.

1 of a Pudding of old Ling *(à la Moſcovite.)*
1 of Carps forc'd *(à la Dauphine)* 3 Carps.
1 of Eels rowl'd, one Eel.
1 of Tenches, *(à la Ste. Menehout.)*

8 Small Diſhes of Melons, Figs and Radiſhes.

4 Removes for the Soops.

1 of Pikes, *(à la Civita Vecchia.)*
1 of Perches, the *Dutch* way.
1 of Trouts *(à la Genoiſe.)*
1 of Turbot broil'd, with Shalot ſauce, and Oil.

To remove the 8 Small Diſhes of Melons, Figs and Radiſhes.

1 of Lottes with Champagne.
1 of Soles, the *Italian* way.
1 of Sturgeon roaſted, ſharp Sauce.
1 of Fillets of Pikes, with an *Italian* ſauce.

4 of Meat.

1 of Quails with Oil.
1 of young Partridges, the *Spaniſh* way.
1 of Pigeons, *(à la d'Huxelles.)*
1 of Fillets of Fowls with Cray-fiſh.

Second Courſe.

For the large Entremets for the Middle of the Table.

1 Ham Paſty.
1 Turkey Paſty.
1 Salmon.
1 Turbot.
2 of Cray-fiſh.

For the two Sides of the Table.

1 Savoy Cake.
1 Croquante.

8 Diſhes of Roaſt, *viz.* 4 of Meat and 4 Meager.

1 of 6 Chickens *(à la Reine.)*
1 of Fowls.
1 of 6 young Partridges.
1 of 4 Wood Pigeons.

4 Sallets and 4 Sauces.

The 4 Meager.

1 of Soles fry'd in Oil.
1 of Barbots.
1 of Trouts.
1 of fry'd Pikes.

Third Courſe.

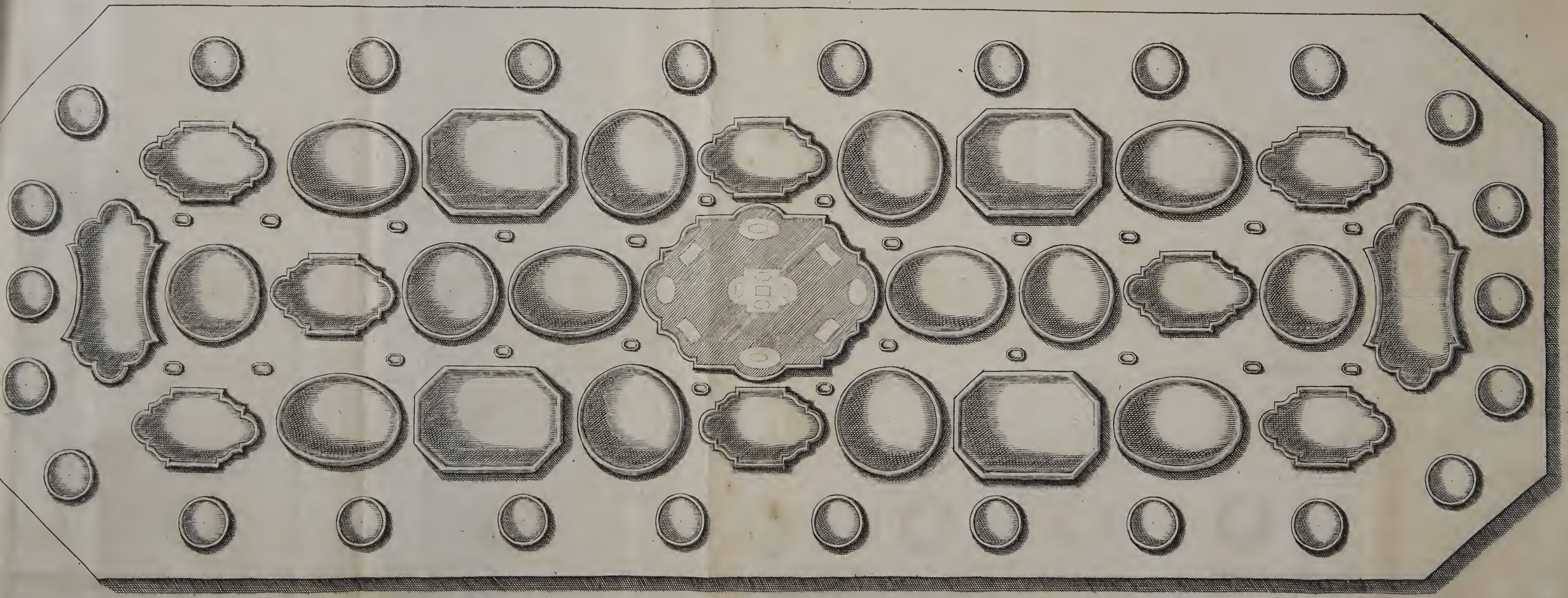
8 Entremets, to remove the 8 Diſhes of roaſt

1 of ſmall Loaves of Piſtaches.
1 of *Puis d'Amour.*
2 Tourtes (*à la Glace.*)
2 of Turkey Caps.
1 of *Crême ſoufflée.*
1 of *Crême veloutée.*

8 hot Entremets to remove the 4 Sallets an 4 Sauces.

2 of Truffles, the *Italian* way.
2 of Lamb-ſtones.
2 of little Artichokes, in Surprize.
2 of Quiſſelles.

A Table of Twenty or five and twenty Covers.



A TABLE of thirty Covers, ſerved up with forty three Diſhes for a Dinner.

1 Surtout in the middle.
2 great Entries on the Side of the Surtout.
1 A Quarter of Veal *(à la Cream)* a Pint of Cream, ſix Quarts of Milk.
1 hind Saddle of Mutton, with Turnips.

2 Olio's on the Side of two large Entries.

1 Olio of Rice with Cray-fiſh, 100 Cray-fiſh.
1 Olio plain.

2 Entries on the Side of the Olio's.

1 Surloin of Beef roaſted.
1 Quarter of Veniſon marinated and larded.
2 Pies of two Legs of Mutton, to ſhut up the Ends of the Table.

16 Hors d'Oeuvres.

2 of Pies the *Spaniſh* way, 4 Partridges, 2 Necks of Mutton.
2 Pies of Baraquilles, 2 Partridges, 2 Chickens and Cocks-combs, 2 Sweetbreads.
4 of Melons.
4 of Figs.
4 of Oyſters.

For the other middle Side of the Table.

2 Olio's *(à la jambe de Bois.)*

4 Round Diſhes for 4 middling Entries, *viz.*

1 Granade, half Ham, and half ſlices of Veal, 6 Pigeons, 4 Sweetbreads of Veal.
1 Entry of 4 Granadins, two larded and two with Cardoons.
1 Loaf *(en côte de Melon)* 6 Quails, 8 Mutton Rumps, 6 Artichoke Bottoms.
1 of Fillets of a Surloin of Beef larded with Endive.

4 other Diſhes Octogones.

1 of two Fowls *(à la Montmorency)* a Salpicon.
1 of 2 Turkeys roaſted with Cucumbers.
1 of a young Gooſe *(à la Gaſcoigne.)*
1 of five Pigeons with Eggs, ſweet Herbs and Cray-fiſh Tails.

4 Soops.

1 Biſque of Cray-fiſh, 6 Pigeons, 50 middling Cray-fiſh.
1 Soop with a Fowl, and Herbs garniſhed with Cucumbers.
1 Soop of Cabbage, with 3 Partridges and thin Bacon.
1 Soop *(à la Reine)* with 2 Chickens, the Rim garniſhed with fine Paſte.

4 Oval Diſhes.

1 of 2 Neats Tongues the *Poliſh* way.
1 of 12 Sheeps Tongues, the ſauce *(au Mireton.)*
1 of 10 Mutton Rumps, ſtrew'd with Bread, and broil'd in the Oven, with a thick Gravy under them.
1 of Popiettes roaſted the *Italian* way, with Eſſence of Ham.

Second Courſe.

24 Entries and Small Diſhes, to remove the 8 Soops and 16 Hors d'Oeuvres of Figs, Melons, ſmall Pies and Oyſters.

2 Middling Entries, to remove the two Pots of Olio.

1 Fillet of a Surloin of Beef with Cullis of Ham.
1 Leg of Mutton in Hog's Blood.

Continuation of the Courſe.

2 Middling Entries, to remove the two Pots of Olio.

1 of Ham roaſted with Spinage, 1 Bottle of *Spaniſh* Wine.
1 of a Sturgeon roaſted with *Spaniſh* Sauce.
4 Bottles of white Wine.

4 Middling Entries, to remove the four Soops.

1 of Sturgeon broil'd with Orange Juice.
1 of Salmon broil'd with ſweet Herbs.
1 of a Barbot glaz'd with Anchovy ſauce, or broil'd in the Oven with Lemon Sauce.
1 of Soles *(à la Ste. Menehout)* with Orange Juice.

16 Small Diſhes, to remove the Hors d'Oeuvres, Melons, Figs, *&c.*

1 of five Partridges with *Spaniſh* ſauce, one Bottle of Champagne.
1 of ſix young Pigeons with Fillets of Soles.
1 of eight Quails with Bay-leaves, with Orange Juice.
1 of Pheaſants with Carp ſauce, 1 Carp, 2 Pheaſants.
1 of two Chickens *(à la Cendre)* with an Eſſence of Ham.
2 of Pigeons *(au Soleil)* twelve Pigeons.
2 of ſix Chickens marinated with Verjuice.
1 of Cray-fiſh accompanied, 12 Cray-fiſh, 3 Sweetbreads of Veal.
1 of Pigeons in Fricando's, ſix Pigeons.
1 of two Fowls in Fillets with Cream.
1 of Fillets of Sheeps Tongues with Cucumbers, 6 Tongues.
1 of forc'd Cucumbers *(à la Matelote)* 2 Partridges and Eſſence of Ham.
1 of Veal Sweetbreads *(à la Dauphine)* larded with Eſſence of Ham.
1 of young Partridges *(en Salmi.)*

Third Courſe.

8 Large Entremets for the middle of the Table.

1 a Ham Paſty, to remove the Quarter of Veal at the Side of the Surtout.
1 a Paſty made of Veniſon or of Partridges, 10 Partridges.
2 of large Cray-fiſh dreſſed in Pyramid, 150 Cray-fiſh.
1 of a *Compiegne* Cake.
1 of a Croquante.
2 Diſhes of roaſt Meat.

20 Diſhes of roaſt Meat, to remove the Entries.

1 of a young wild Boar.
1 of a Fawn.
2 of Pheaſants.
2 of young Quails, 30 Quails.
2 of young Ducks, 6 Ducks.
2 of Turkeys, 4 Turkeys, 2 larded.
2 of Fowls, 4 Fowls, 2 larded.
2 of Chickens, 8 Chickens, 4 larded.

Continuation of the Courſe.

2 of Pigeons with Eggs, 10 Pigeons, 5 larded.
2 of Wood Pigeons, 10 Wood Pigeons, 5 larded.
2 of 16 Turtle Doves, 8 larded.

16 Sallets and Lemons to remove the 16 Hors d'Oeuvres.

2 Sellery Sallets.
2 of Cucumbers.
2 of Boiled Sallets.
2 of Lettices.
8 of Lemons and Oranges, which make the 16 Hors d'Oeuvres.
8 Sauces.
2 of Poivrades.
2 of Verjuice.
2 of Sauces *(au pauvre Hommes.)*
2 of Remoulades.

Fourth Service.

32 Diſhes of Entremets to remove the 18 Diſhes of roaſt Meat, the Lemons, Sallets, Oranges and Sauces; the firſt two Diſhes of Roaſt-Meat remain ſtanding.

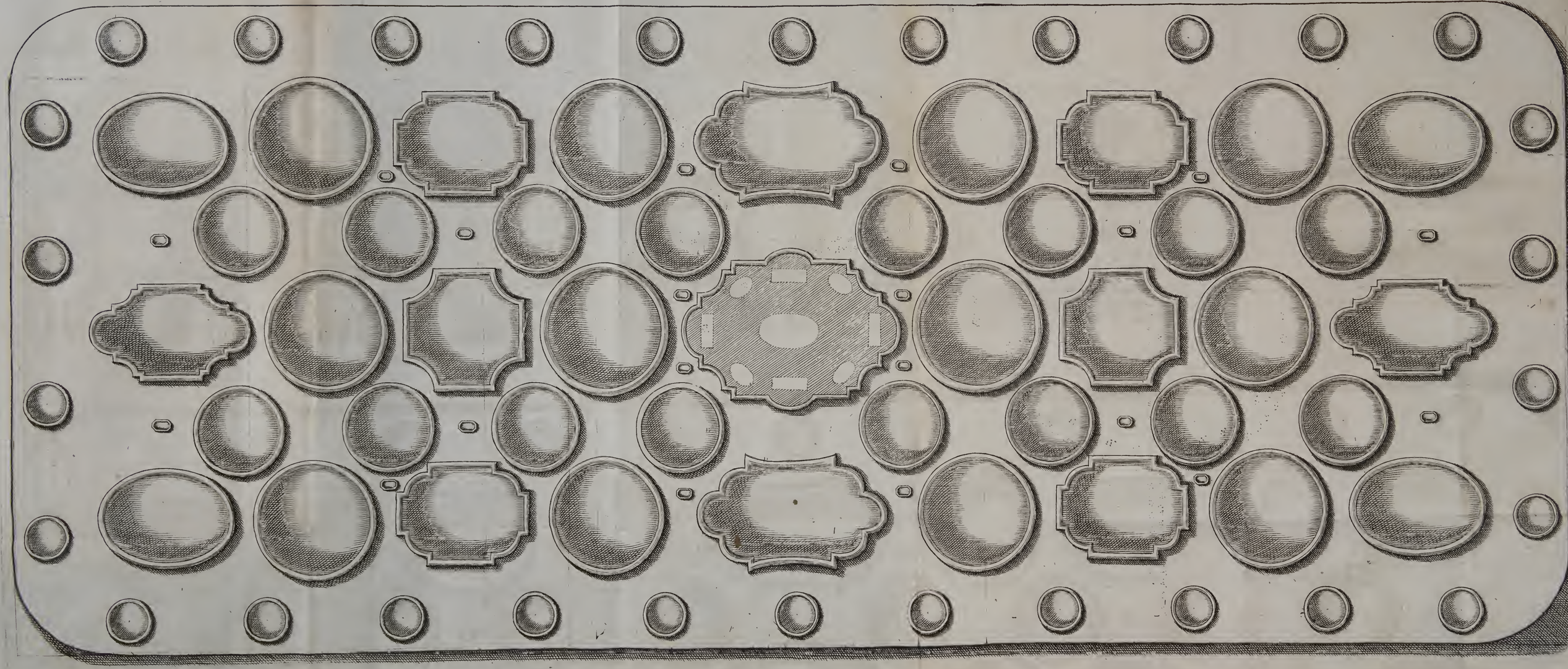
16 Cold Entremets.

2 of Tourtes of Peaches *(à la Glace.)*
2 of Tourtes of Apricots *(à la Glace.)*
2 of Truffles *(en Court Bouillon.)*
2 of Neat's Tongues and Udder.
2 of Galantines of Pig, 2 Pigs, 2 Partridges, 1 Ham, Piſtaches half a Pound, 12 Eggs, 6 Pound of Bacon.
2 of Cream the *Italian* way, 2 Quarts of Cream.
2 of Bottoms of Artichokes in Sallet.
2 of ſmall Puffs.

16 Small Diſhes of hot and cold Entremets.

2 of Jelly and Blane-manger, ſerved up in Cryſtal-Glaſſes.
2 of green Peaſe, garniſhed with fry'd Cruſts of Bread.
2 of Cardes with Gravy.
2 of Artichokes *(à l'Eſtouffade.)*
2 of Cray-fiſh with white Sauce.
2 of Rammequins.
2 of *Peaux d'Eſpagne*, 2 Partridges.
2 of Cannellons.

A Table of Thirtij Covers.



A TABLE of 40 Covers, with three Courſes, for Supper. The firſt conſiſting of 57 Diſhes; the ſecond of 47, including the Sallets, and the third of 47.

Firſt Courſe.

A Surtout.

Two Girondoles.

4 Pots of Olio,
At each End one, and on each Side one.

1 of Rice with Cray-fiſh Cullis.
1 of Purey, with green Peaſe.
1 *de Santé.*
1 of Oil.

4 Soops.

1 call'd *à la jambe de Bois.*
1 of Herbs.
1 of a Biſque of Pigeons.
1 of a Biſque of Cray-fiſh.

2 Large Entries.

1 of a Quarter of Veal in Cawl.
1 of a hind Saddle of Mutton *(à la Ste. Menehout.)*

2 Middling Entries, for the ſame Side.

1 of a hot Rabbit Pie.
1 of a Surloin of Beef *(en Balon.)*

2 Caſes, one at each end of the Table.

1 of five Princeſſes.
1 of five Grenadins, with Cray-fiſh.

4 Entries with Meat.

1 of three *Pullets with Achia.*
1 of a Ham.
1 of two young Ducks with Orange-Juice.
1 of young Turkeys with Cucumbers.

4 Entries in Meager.

1 of a Pike *(à la Civita Vecchia.)*
1 of Eels in Fricandoes.
1 of Trouts *(à la Genevoiſe.)*
1 of a ſmall Turbot, with an *Italian* Sauce.

16 Small Diſhes.

2 of ſmall Pies, with white Sauces.
2 of ſmall Pies *(à l'Eſpagnole.)*
2 of Baraquilles.
2 of ſmall Pies *(à la Napolitaine.)*
2 of Marinade of Chickens.
2 of Surpriſes.
2 of Pigeons *(au Soleil.)*
2 of ſmall Cakes of Veal.

16 Plates with Oyſters.

4 Great Entries, 2 at the Ends, 2 at the Flanks, to remove the 4 Pots of Olio.

1 of a Carp *(à la Chambor)* at one Side.
1 of a Salmon with Gravy at the other.
1 of Barbots at one End.
1 of two large Fowls glazed at the other End.

4 Middling Entries, to remove the 4 Soops.

2 of Sturgeons roaſted with an *Italian* Sauce.
2 of Salmon in Fricandoes, with a Sauce *(à la Romaine.)*

16 Small Entries, to remove the 16 ſmall Diſhes.

2 of Mackarel with Gravy.
2 of Soles larded and glazed.
2 of Squabs in Cray-fiſh, white Sauce.
2 of Perches.
2 of glaz'd Fricandoes.
2 of Fillets of Fowls, with Piſtaches.
2 of Pigeons *(aux Tortuës.)*
2 of young Rabbits in Fricandoes.

Second Courſe.

The Surtout and the Girandoles to remain ſtanding.

4 Great Entremets.

1 of a *Marbré.*
1 of a Hare Cake.
1 of a Ham Paſty.
1 of a Turkey Paſty.

2 Oval Diſhes in the middle Row of the Table.

1 of a young Wild Boar, roaſted.
1 of a Lamb, roaſted.

2 Diſhes on the Side of the Surtout.

1 of a large Turbot, cold.
1 of large Soles, cold.

2 Diſhes of roaſt Meat, in the middle Row of the Table.

2 of young Hares.
2 of young Rabbits.
2 of Turtle Doves.
2 of Pigeons like Ortolans.
2 of young Turkeys.
2 of large Fowls.
2 of Wood Pigeons.
2 of ſmall Chickens.
2 of Chickens *(à la Reine.)*

16 Plates.

4 of different Sauces.
4 of Lemons and Oranges.
8 of Sallets.

Third Courſe.

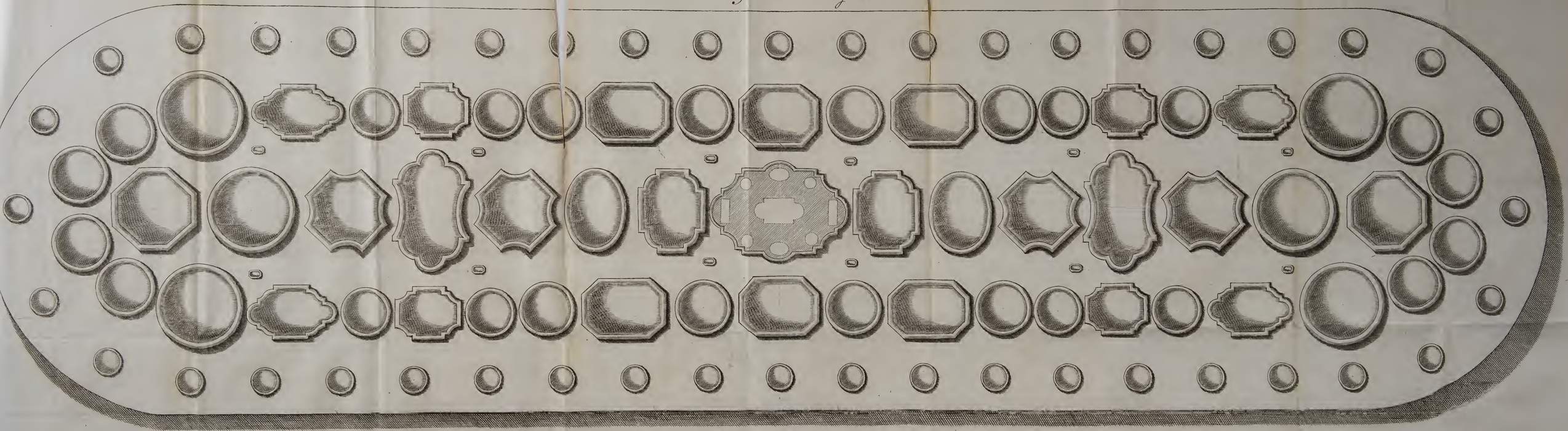
22 Cold Entremets, to remove the roaſt Meat.

2 Diſhes of Cray-fiſh to follow the two Diſhes on the Side of the Surtout.
2 of Loaves *(à la Reine)* with Piſtaches at the two Ends of the Table.
2 of Tourtes *(à la Glace.)*
2 of *Puis d'Amour.*
2 of Pains *(à la Ducheſſe.)*
2 of Croquantes.
1 of Artichokes *(à la Glace.)*
2 of Aſparagus.
1 of Mortadelles.
1 of cold Tongues.
1 of a forced Cake.
1 of a Piſtache Cream.
1 of *Crême veloutée.*
2 of *Turkiſh* Caps.

16 Hot Entremets, to remove the Sallets and Sauces.

1 of Cocks-combs.
1 of Muſhrooms.
1 of Morilles.
1 of Champignons or ſmall Muſhrooms.
2 of Cucumbers.
1 of Green Peaſe.
1 of ſoft Roes of Carp.
1 of Cray-fiſh *(à la Ste. Menehout.)*
1 of Sweetbreads of Veal.
1 of Calves Ears.
1 of Beef Palates *(au Gratin.)*
1 of farced Omlets.
1 of Toaſts with Ham.
1 of Eggs in their Shirts.
1 of fat Livers in Cawl.

A Table of Fourty Couvers.



A TABLE of 60 Covers, for Dinner, with three Courſes. The firſt Courſe conſiſting of 128 Diſhes, the ſecond of 52 Removes, and the third of 160, including Sallets and Sauces.

Firſt Courſe.

19 ſtanding Diſhes.

1 great Surtout.

8 Pots of Olio.

2 call'd *(à la jambe de Bois.)*
2 Rice Soops with Cray-fiſh (Cullis.)
1 *(à la Purée Verte)* or green Peaſe.
1 *de Santé.*
2 of Vermicelli, at both Ends.

12 Soops.

1 of a Biſque of Pigeons.
2 *à la Reine.*
1 of Ducks with Turnips.
2 of Pigeons garniſhed with Sellery.
2 *de Santé*, with young Onions and Lettice.
2 of Biſques of Cray-fiſh.
1 of Chickens and Aſparagus Tops.
1 of Tortoiſes.

2 great Entries for the two Ends.

1 of a Quarter of Veal *(à la Crême.)*
1 of a Surloin of Beef.

26 Middling Entries.

1 of Pikes *(à la Civita Vecchia.)*
1 of Trouts *(à la Perigord.)*
2 of fat Turkeys, with Carp Sauce.
2 of Fowls with Muſhrooms.
2 of rais'd Pies with Rabbits.
2 of Fricandoes with Sorrel.
2 of Ducks with green Peaſe.
2 of Pigeons *(au Mirletton.)*
2 of Fillets of Beef, the *Indian* way.
2 of Granadins.
2 of Terrines of all ſorts of Meat.
2 other ſmall Terrines *(à la Bavaroiſe.)*
2 Calves Heads, the *Hanoverian* way.
2 Legs of Mutton *(à l'eau.)*

30 Small Diſhes, *viz.*.

4 of ſmall Pies, the *Spaniſh* way.
4 of Baraquilles.
4 of common Petits Pattees, white Sauce.
4 of ſmall Pies, with white Sauce.
2 of Marinades of fat Pullets.
2 of Pigeons *(au Soleil.)*
2 of Surpriſe.
2 of ſmall Veal-Cakes.
2 of Veal-Cutlets with ſweet Herbs.
2 of Pigeons *(à l'Arraignée.)*
2 of Fillets of Fowls *(au Mignons.)*

20 Plates of Oyſters.

10 Plates of Radiſhes.

Second Courſe.

8 Entries, to remove the 8 Pots of Olio.

1 of Carp *(à la Chambor.)*
1 of Salmon with Gravy, garniſhed.
1 of Loaves *(à la Royale.)*
1 of Loaves *(à la Dauphine.)*
2 of Terrines for the two Ends.
2 of Pigs *(en Matelotte.)*

12 Entries, to remove the 12 Soops.

1 of a Shoulder of Veal *(à la Piémontoiſe.)*
1 of Eels with pickled Cucumbers.
2 of Weavers with *Champagne.*
2 of Haunches of Veniſon with a thick *Poivrade.*
2 of young Fowls, with *Achia.*
2 of Ducks, with *Shalots.*
2 of Princeſſes.

30 Small Entries, to remove the 30 Small Diſhes.

2 of fat Pullets, the *Italian* way, with Muſhrooms.
2 of Breuſſolles, the *Italian* way.
2 of Fillets of Mutton with Spinage.
2 of Turtle-Doves with Bay-leaves.
2 of large Perches, the *Dutch* way.
2 of Fillets of Soles.
2 of Pigeons with Fennel.
2 of Salmon in Fricandoes.
2 of Eels, the *Bavarian* way.
2 of Chickens with Parſley.
2 of Pigeons *(à la d'Huxelles.)*
2 of Fillets of Mutton with Lettice.
2 of Partridge Loaves.
2 of two fore Quarters of Lamb *(en fricando.)*
2 of Fillets of Rabbits, the *Italian* way.

Third Courſe.

22 Great cold Entremets.

1 Turkey Paſty *(en Heriſſon.)*
1 Ham Paſty.
2 *Compiegne* Cakes.
2 Croquantes *(en Pyramide.)*
2 Wild Boars Heads.
2 Hare Cakes.
2 of Pigs, the *German* way.
2 of Marbrees.
2 of *Savoy* Cakes.
2 of Bignets *(en Pavôts.)*
2 of Mortadelles.
2 of Hams roaſted.

Continuation of the Third Courſe.

16 Middling cold Entremets.

2 of Cray-fiſh.
2 of *Turkiſh* Caps.
2 of Tourtes *(à la Glace.)*
2 of Cream *veloutée.*
2 of ſmall Loaves of Piſtaches.
2 of ſmall Almond Cakes.
2 of Hogs Tongues.
2 of Aſparagus with Oil.

28 Diſhes of roaſt Meat.

2 of two young Wild Boars.
2 of two Lambs.
2 of Pullets.
2 of fat Turkeys.
2 of Turtle Doves.
2 of young Ducks.
2 of young Hares.
2 of Fowls.
2 of young Rabbits.
2 of Pullets with Eggs.
2 of Wood Pigeons.
2 of Chickens *(à la Reine.)*
2 of Pigeons like Ortolans.
2 of Pigeons with Eggs.

30 Sallets in ſmall Diſhes.

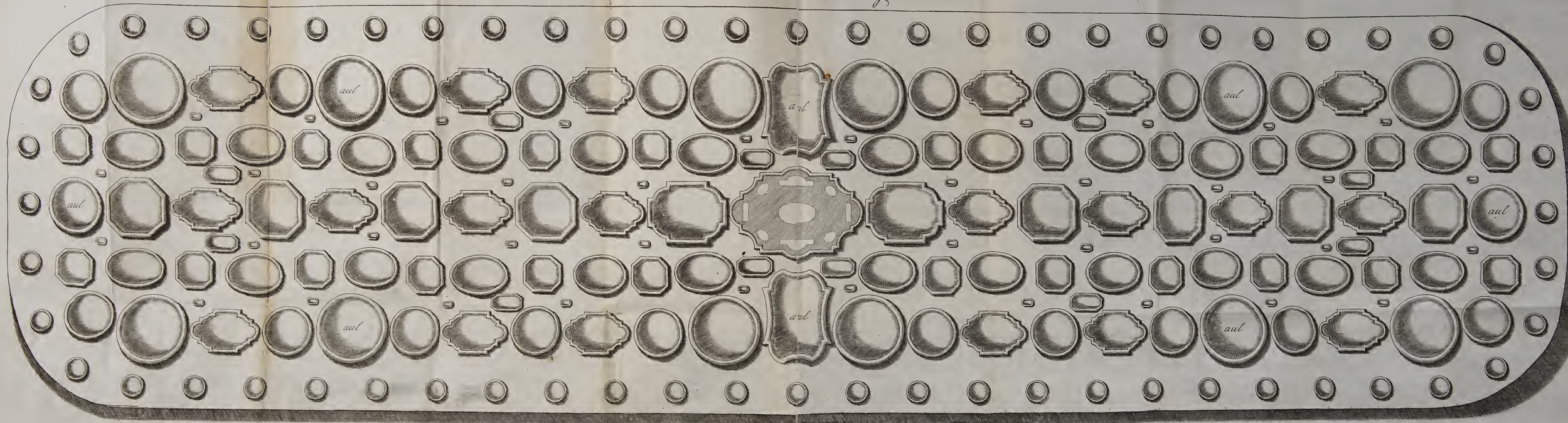
8 Plates of Lemons and Oranges,

8 different Sauces.

46 Hot Entremets, to remove the Sallets, Lemons, Oranges, and Sauces.

2 of Morilles.
2 of Muſhrooms.
2 of green Peaſe.
2 of Artichokes *(à l'Eſtoufade.)*
2 of Palates of Beef *(en Gratin.)*
2 of Calves Ears fry'd.
2 of Lamb-ſtones.
2 of Pith fry'd.
2 of Cocks-combs and ſmall Eggs.
2 of Muſhrooms, the *Italian* way.
2 of Cray-fiſh *(a la Ste. Menehout.)*
2 of large Trufles with Oil.
2 of Omelettes.
2 of Grenadins *(en Peaux d'Eſpagne.)*
2 of Aſparagus.
2 of Cucumbers *(à la Matelotte.)*
2 of fat Livers in Cawl.
2 of Anchovies *(en Cannapées.)*
2 of Eggs *(à la Lombardie.)*
2 of ſcollop'd Oyſters.
2 of Turrifas's.
2 of Cray-fiſh, the *Italian* way.
2 of Toaſts of Ham.

A Table of Sixty Covers.



A BILL of Fare of the Imperial Table of ſixty Covers, ſerved with 106 Diſhes great and ſmall, including three Surtouts.

3 ſtanding Diſhes.

6 Pots of Olios, *viz.*

1 call'd *(à la jambe de Bois.)*
1 of Rice with Cray-fiſh.
1 *à l'Eſpagnole.*
1 Green with young Peaſe.
1 of Vermicelly.
1 *de Santé.*

8 Soops, *viz.*

1 *à l'Italienne.*
1 *(à la Reine)* garniſhed with Cocks-combs.
1 of ſmall Onions.
1 *(à la St. Cloud)* with Gravy, garniſhed with Cocks-combs.
1 A Biſque of Cray-fiſh.
1 glazed, and garniſhed with glazed Cardoons.
1 *à la Jacobine.*
1 *à la Houzarde.*

8 large Entries, *viz.*

2 of two Quarters of Veal *(à l'Eſturgeon)* with a Poivrade over it.
2 of two hind Quarters of Mutton *(à la Ste. Menehout.)*
2 of two Rumps of Beef rowled *(en Balon.)*
2 of young Pigs *(en porcpie.)*

6 hot Paſties, *viz.*

2 of Pheaſants with green Truffles.
2 of Partridges with green Truffles.
2 of Mutton Stakes with Cabbage.

6 of Grenades.

2 of Grenades with Colliflowers.
2 of Grenades with Eels.
1 of Grenades with Cray-fiſh.
1 of Grenades of marbled Veal.

4 Terrines, *viz.*

2 of a Breaſt of Veal and Pigeons, thin Bacon, and Cervelas, with green Peaſe.
2 of Hotch Potch.

8 other Entries, *viz.*

2 of Ham in Cawl.
2 of Calve's Heads *(en Balon.)*
2 of Pikes *(à la Civita Vecchia.)*
2 of Fowls *(à la Marli.)*

4 Middling Entries, *viz.*

1 of glazed Turkeys.
1 of Fowls *(à la Montmoranci.)*
1 of Ducks *(en Grenadin.*
1 of young Rabbits *(au Gite.)*

4 other ſmall Entries, *viz.*

1 of Chickens *(à la Chomber.)*
1 of Pigeons *(à la d'Huxelles.)*
1 of Pigeons *(à l'Italienne.)*
1 of Pigeons *(en Mirliton.)*

10 other Entries, *viz.*

2 of Fillets of Beef, *(à l'Indienne.)*
2 of Fillets of Mutton, with Endive.
2 of glazed Fricando's.
2 of young Rabbits rowled.
2 of Pheaſants with green Truffles.

40 Hors d'Oeuvres, ſmall Diſhes, *viz.*

8 of *Engliſh* Oyſters.
8 of Figs, Melons, Radiſhes and Butter.
4 of Baraquilles.
4 of ſmall Pies *(à l'Eſpagnole.)*
4 of Riſſolles.
4 of Bougons.
4 of broiled Meat, two of broiled Pigeons, and two of Mutton Cutlets
4 of Marinade of Chicken.

6 Entries to remove the Pots of Olios, *viz.*

2 of Carps *(à la Chambor.)*
2 of Pikes roaſted, garniſhed with Atelets.
2 of Turbots, one glazed and larded, and the other with Cray-fiſh Cullis.

8 Entries to remove the 8 Soops.

2 of Pearches with a Sauce the *Dutch* way.
2 of Mattelottes of ſucking Pigs.
2 of Cod cut into Slices, with Butter Sauce.
2 of Barbots, with *Italian* Sauce.

40 Small Entries to remove the 40 ſmall Diſhes.

2 of Turkeys *(en Botine.)*
2 of Turkey Wings larded and glazed.
2 of young Rabbits *(en Botine.)*
2 of young Ducks rowled.
2 of Partridges *(en Grenadin.)*
2 of Pigeons *(aux Tortuis.)*
2 of Trouts *(à la Perigord.)*
2 of Lottes with *Champagne* Wine.
2 of Fillets of Soles with *Champagne* Wine.
2 of Salmon in Fricando's.
2 of young Partridges *(à l'Eſpagnole.)*
2 of Teals with Orange Juice.
2 of Turtle-Doves with Bay leaves.
2 of ſmall Chickens *(à la Cardinale.)*
2 of a Quarter of Lamb glaz'd.
2 of a Leg of Lamb *(en ſauciſſon.)*.
2 of Quails with Fennel.
2 of *Pomes d'Amour.*
2 of ſmall Grenadins.
2 des Princeſſes.

Second Courſe.

44 large Entremets, *viz.*

2 of Fiſh marbled.
2 of Marbrees with Meat.
2 of Hare Cakes.
2 of Pigs, the *German* way.
2 of Royal Cakes.
2 of Galantines.
2 of Ham roaſted.
2 of Veal Cakes.
2 of Turkeys *(à la Daube.)*
2 of Neat's Tongues.
2 of Cervelas and Sheep's Tongues.
2 of Ham Pie.
2 of wild Boar Pie.
2 of Turkey Pie.
2 of Pies *(en Fuſée.)*
2 of Compiegne Cakes.
2 of Savoy Cakes.
2 of Cakes of Mille feuilles.
2 of Cakes forced with Marmelade of Apricots.
2 of Cray-fiſh.
2 of Loaves of Piſtaches.
2 of Fowls *(en Galantine.)*

30 Diſhes of roaſted Meat, *viz.*

2 of Partridges.
2 of Pheaſants.
2 of Chickens *(à la Reine.)*
2 of Fowls.
2 of Pigeons barded like Quails.
2 of Quails.
2 of Wood Pigeons.
2 of young Rabbits.
2 of young Hares.
2 of Haunch of Veniſon.
2 of hind Quarters of Lamb.
2 of Pullets.
2 of Turkeys.
2 of Woodcocks and Snipes.
2 of Teals.

20 Sallets.
12 different Sauces.

30 Middling Diſhes of Entremets to remove thirty Diſhes of roaſt Meat.

2 of Croquantes.
2 of Turkiſh Caps.
2 of Bignets *(en Pauvots.)*
2 of Bignets *(au Point du jour.)*
2 of Piſtaches Cakes.
2 of Tourtes *(à la Glace.)*
2 of Tourtes with Fruit and Cream.
2 of *Puis d'Amour.*
2 of Ramequins.
2 of Apples *(à la Bourdaloux.)*
2 of Cakes with Bacon.
2 of Bignets *ſeringuez.*
2 of Genoiſes with Piſtaches.
2 of Cray-fiſh *(à la Ste. Menhout.)*
2 of Omelette *(a la Noailles.)*

32 Small Diſhes of hot Entremets to remove the 20 Sallets and the 12 Sauces.

2 of Veal Sweetbreads with ſweet Herbs.
2 of *Peau d'Eſpagnes.*
2 of Amourettes.
2 of Cocks-combs and Cocks-ſtones.
2 of Ducks Tongues.
2 of Pallets of Beef the *Italian* way.
2 of fried Lamb-ſtones.
2 of fried Artichokes.
2 of *Spaniſh* Cardoons with Gravy.
2 of *Crême veloutée* with Piſtaches.
2 of Cray-fiſh the *Italian* way.
2 of Anchovies *en Canapé.*
2 of Truffles the *Italian* way.
2 of Truffles *(à la Cendre.)*
2 of fat Livers in Cawl.
2 of Calve's Ears forc'd and fry'd.

A Royal Table

of Sixty Covers.

A TABLE of an hundred Covers, conſiſting of two Courſes, *viz.* the firſt of 175 Diſhes, including 25 ſtanding Diſhes, and 88 Removes; the ſecond of 166, including Sallets, *&c.* Sauces, and 66 ſmall ſide Diſhes to the Sallets.

Firſt Courſe of 24 Soops, *viz.*

TWO Rice Soops with Cray-fiſh, ſerved up in Olio Pots for each end of the Table.
2 Soops with ſmall Onions; 3 Pigeons with Eggs in each Diſh.
2 Soops *(à la St. Cloud)* garniſhed with Cocks-combs; 6 Squabs on each.
2 Soops of Vermicelly, a Fowl in each.
2 Turnip Soops, with a Duck in each.
2 Soops *(à la jambe de Bois.)*
2 Soops with two fat Pullets and Cellery.
2 Soops with Aſparagus, with each ſix Pigeons.
2 Soops of Partridge *(à la Reine)* on each three young Partridges.
2 Soops of Cardoons, two young Chickens in each.
2 Soops *(de Santé)* a Fowl in each.
2 Soops glazed.

48 Great Entries, *viz.*

2 Quarters of Veal, one on each end of the Table.
2 hind Saddles of Mutton with ſweet Herbs.
2 of Fricandoes glazed with Gravy.
2 Pigs *(en Porc-piè.)*
2 Surloins of Beef *(en Balon.)*
2 fore Saddles of Mutton.
2 hind Saddles of Lamb glazed.
2 fat Turkeys, with Cheſnuts, Saufages, and Zeſtes of Oranges.
2 Legs of Mutton.
2 hot Pies, of three Leverets each.
2 of two Hams *(en Crepine.)*
2 of three Fowls, with 24 Squabs, 18 fat Livers, and two Pounds of Cocks-combs over them.
2 of Piggs *(en Matelotte)* ſix large Eels and fifty Cray-fiſh.
2 *of three young Ducks (à la Cibolette.)*
2 of rowl'd Legs of Mutton.
2 of ſmall Legs of Veal *à la* Sturgeon, with ſharp Sauce.
2 of Fillets of a Surloin of Beef the *Italian* Way.
2 of Fillets of Veal *(en Balon.)*
2 of four Fowls each *(en Grenadin.)*
2 of Surloins *(en Balon.)*
2 of Mutton Fillets glazed with Endive.
2 of four young Ducks rowl'd with Piſtaches.
2 of four fat Chickens *(al Achia.)*
2 of four Fowls *(à la Marly)* four Fowls, four Sweet-Breads of Veal, one Pound of Cocks-combs, two Pounds of Truffles.

8 Middling Entries, *viz.*

2 of Fowls with Eels, four Fowls and four large Eels.
2 of fat Pullets, each with pickled Cucumbers.
2 of Tendrons of Veal marinated.
2 of Rumps of Mutton with Parmeſan.

66 Small Diſhes of green Oyſters

Second Courſe.

24 Great Entries to remove the 24 Soops.

2 of Salmon, one *(en grat)* at each end of the Table.
2 of Pikes with Atelets, and a high ſeaſoned Sauce.
2 of Carps *(à la Chambor.)*
2 of Turbots broil'd with Oil.
2 of Turbots *(à la St. Menehout)* with Lemon Juice.
2 of eighteen large Barbots, with *Champagne* Wine.
2 of ſix Perches each with Anchovies.
2 of Loaves of Smelts.
2 of Grenadins of Eels.
2 of three large Trouts each, with Truffe ſauce.
2 of Loaves of Soles.
2 of Loaves of Carps.

Continuation of the Second Courſe.

66 Small Entries to remove the Oyſters, *viz.*

2 of Wings of Fowl with Spinnage, ſix Fowls.
2 of Legs of Fowls *(en Bottine)* ſix Fowls.
2 of ſix Teal each with Olives, twelve Teal.
2 of Pullets *(au Montans)* with Cardoons, four Pullets.
2 of three Partridges each with Oyſters, ſix Partridges.
2 of three fat Pullets *(au Maingot)* ſix Pullets.
2 of three Fowls *(en Balon)* ſix Fowls.
2 of Pheaſants, with Carp ſauce, a brace of Pheaſants.
2 of Snipes, with Pike ſauce, twelve Snipes.
2 of Pigeons, the *Italian* way, twelve Pigeons.
2 of Squabs with Cray-fiſh, a white ſauce, twelve Squabs.
2 of young Rabbits rowled, with ſauce of *Champagne*, ſix Rabbits.
2 of Chicken with Truffles, ſix Chickens.
2 of Squabs with Truffles, twelve Squabs *(au Tortue.)*
2 with a Salmi of whole Woodcocks.
2 of Pullets *(en Atelets)* twelve Pullets.
2 of Pinions of Turkeys glazed, Sauce made of their Gravy, twenty-four Pinions.
2 of Wood Pigeons with Fennel, twelve Pigeons.
2 of Squabs *(à la poële)* 30 Squabs.
2 of Fillets of Fowls, Cray-fiſh Tails, Truffles cut ſmall, a white ſauce, eight Fowls.
2 of Pigeons *(au Soleil)* ſtrewed with Bread, thirty Pigeons.
2 of Eaſterlings with Shalotts, ſix Eaſterlings.
2 of Pullets, like a Fricaſſee of Chickens, with Oil and Champaign.
2 of Larks *(en gratin)* coloured with Parmeſan, four dozen of Larks.
2 of young Partridges with a *Spaniſh* Sauce, ſix Partridges.
2 of Fowls *(en Cannelon)* ſix Fowls.
2 of Quails with Laurel, two dozen of Quails.
2 of Legs of Lamb *(en Salpicon)* four Legs.
2 of Barbots the *Italian* way, ſix Barbots.
2 of Trouts *(en Fricando's)* three brace of Trouts.
2 of Mackerel, eight Mackerel.
2 of young Rabbits, the *Italian* way, twelve Rabbits.
2 of Fillets of wild Ducks with Parmeſan, twelve Ducks.

Third Courſe.

Cold Entrements to remove the Entries of Fiſh, *viz.*

2 of wild Boars Heads, two Heads.
2 Partridge Pies with Truffles, ten Brace of Partridges.
2 with Hams, garniſhed with ſmall Sheep's Tongues, two Hams.
2 of collar'd Beef.
2 (of Marbrees) with Meat.
2 Marbres (in Meager) *viz.* of Salmon, Trouts, Perches, ſmall Pikes, Eel and Cray-fiſh.
2 Croquantes.
2 Savoy Cakes.
2 Turkiſh Caps.
2 Cakes of fine Puff-Paſte.
2 Hare Cakes, four Hares.
2 Royal Cakes.
2 Veal Cakes.
2 of green Geeſe *(à la Daube.)*
2 Compiegne Cakes.
2 Almond Cakes in *Turkiſh* Caps.
2 of *Puis d'Amour.*

Continuation of the third Courſe.

48 Diſhes of roaſted Meat, *viz.*

2 whole Lambs, one at each end of the Table.
2 of young wild Boars, two wild Boars.
2 of Fawns, two Fawns.
2 of middling Leverets, ſix Leverets.
2 of young Rabbits, eight Rabbits.
2 of three young Ducks, ſix Ducks.
4 of young Capons, half larded, half barded, eight Capons.
4 of good Fowls, half larded, half barded, eight Fowls.
4 of fat Pullets, half larded, half barded, twenty-four Pullets.
2 of ſix Woodcocks, half larded, half barded, twelve Woodcocks.
2 of ſix young Partridges, half larded, half barded, twelve Partridges.
2 of ſix red young Partridges, twelve red Partridges.
2 of four young Pheaſants, eight young Pheaſants.
2 of twelve Snipes each, twenty-four Snipes.
2 of fifteen Pigeons, like Ortolans, thirty Pigeons.
2 of three Heath Pouts, ſix Heath Pouts.
2 of eight young Turtle Doves, ſixteen Turtle Doves.
4 of ſix Partridges.
2 of twelve Plovers, twenty-four Plovers.
2 of wild Ducks.

66 Sallets, Oranges and Lemons.

30 Sauces.

66 Small Entrements to remove the Sallets.

4 of Truffles baked in Aſhes.
4 of Truffles *(en Court-bouillon.)*
4 of fat Livers *(au Gratin.)*
4 of large Cray-fiſh *(en Court-bouillon.)*
2 of Cocks-combs and ſmall Eggs, a white Sauce.
4 of glazed Veal Sweet-breads, with thicken'd Gravy over them.
2 of Cardoons.
4 of whole Aſparagus.
4 of Lamb-ſtones.
4 of broiled Oyſters.
2 of Hogs Ears *(au menu du Roy.)*
2 of ſmall Loaves of Piſtaches and Chocolate.
2 of Granadins in *Spaniſh* Pots.
4 of Truffles the *Italian* way.
4 of Sweet-breads of Veal, with ſweet Herbs.
2 of Oyſters with white Sauce.
2 of Toaſts with Ham.
4 of Calves Ears the *Italian* way.
4 of Muſhrooms the *Italian* way.
2 of Fritures with Peaches, ſprinkled with Brandy.
4 of Tortoiſes, the *Italian* way.

THE

MODERN COOK.

To make Broth called Mitonage.

FOR all ſorts of Soop take a leg of Beef and a piece of the buttock, or any other part, it matters not much; but the buttock and leg are the propereſt for *Mitonage:* Uſe what quantity you think fit, according to the bigneſs of your pot, and the quantity of Soop you deſign to make. Suppoſe you would make two Soops out of one Mitonage; take a piece of a buttock of Beef about eight or ten pound, and a piece of a leg about ſeven or eight pound, put all into your pot, fill it half full of Broth, if you have any, and then fill it up with water, skim it well, and ſeaſon it with Salt, Carrots, Turnips, and a few Onions ſtuck with Cloves, and a good bunch of Celery; ſome time after put in a Fowl, and a knuckle of Veal ty'd round with packthread; don't let them boil too much: This will ſerve to put in your Soops. You may alſo put in all the garniture of your Soops, as Celery, Endive, Leeks, Lettices, and Fowls. This Broth is very good to ſoak the Bread for all ſorts of Soops, except Cab-

bage, Turnip, or Onion Soops, which are diſtinguiſh'd by their different garnitures.

To make a French Olio.

TAke as much Meat as your *Olio's* require: For two Olio's take eight pound of buttock of Beef, the ſame quantity of Veal, and a leg of Mutton, taking off all the fat; put all together into a large Gravy-pan, and ſet it a ſweating over the Stove: When your Meat ſticks lightly to the Gravy-pan, moiſten it with Broth; but take care it be not too high colour'd; then take out all your Meat, and put it in a Broth-pot, skim the fat well off the Liquor, and ſtrain it into the pot; fill it up with other Broth, then put it on the fire; add three or four dozen of blanch'd Carrots and Parſnips, with two dozen of Onions, a few Turnips, a bunch of Celery, a bunch of Leeks, and a Mignonette; put likewiſe two old Partridges, an old Fowl, an old Turkey, a piece of Ham, and a Cervelas; make your pot boil gently; take care your Broth be always very clear and well-taſted; then take the cruſts of raſped *French* Rowls and put them into a Stew-pan, ſtrain in ſome of your Olio Broth, and let it ſimmer a while over the Stove; when the Bread is ſoaked, put it in an Olio-pot, and pour the Broth thereon, with ſome Roots and Celery, if you think fit. (If you ſerve it in a Diſh, you muſt garniſh it round the edge with all ſorts of Roots:) Then put upon your Pottage two Partridges. They are

uſed for all ſorts of Olio's of Rice. Your Rice being pick'd and waſh'd, put it in a Soop-pot, and put ſome Olio Broth to it; and when enough, diſh it up. Vermicelli is prepared the ſame way. *(Mignonette)* is made thus: Take a piece of Etamine, and tie up in a piece of Etaminepinch, a little handful of Coriander ſeeds, ſome Pepper, a dozen of Cloves, and a Nutmeg; bind *(Mignonette)* and put them in your Olio. An Olio muſt be ſerv'd very hot.

A Spaniſh Olio.

TAke ſome griſſel of Beef from the lower part of the brisket, cut it in pieces the bigneſs of two Fingers, and put them in Water; take alſo ſome griſſel of a breaſt of Mutton, and ſome griſſel of a breaſt of Veal, and Sheeps rumps, and cut them alſo into handſome pieces; then garniſh a Broth-pot all round with ſlices of Beef an inch thick, and put in your griſſel of Beef, with a good quantity of Roots, a bunch of Celery very neat, becauſe it muſt be us'd in ſerving up, a bunch of Leeks; moiſten the whole with Broth; and when the Beef is ſomewhat forward put in your griſſel of Veal, and Mutton, and Sheeps rumps, two Hog's feet and ears, two Partridges, two Pigeons, the knuckle of a Ham, a good Cervelas, half a white Cabbage, being well blanch'd, drain'd and tied up with packthread; ſeaſon the whole with Onions, and put in a *(Mignonette)* and then cover it with ſlices of Beef; take two pound of Veal, cut them in

ſlices, and ſet them to ſweat gently over the Stove, till they ſtick to the Stew-pan; but don't let them burn: Put ſome good Broth into it, and put it in your Olio. You muſt put to ſteep over night ſome (*Gravance*) that is, *Spaniſh* Peaſe, in luke-warm Water, in the morning pick them clean one after another, then waſh them in hot Water, and boil them in a Sauce-pan with good Broth. Your Olio being done, give it the beſt taſte you can; then take out all your Meat and Roots, and put them in a large Diſh; range handſomely in the Diſh or Olio-pot you ſerve up in, your griſſels of Beef, Veal, and Mutton, and Roots, which muſt be well clean'd: When every thing is in good order in your diſh, then put in your Hogs feet and ears, Cabbage, Celery, and Leeks, in the ſame good Form; add, laſtly, your (*Gravance*) with a little Olio Broth, and ſerve it hot. You ſerve it in cover'd *China* Cups, with ſlices of toaſted Bread as big as your two fingers; fill each Cup with Broth, and put a Toaſt at their ſides. Take care your Broth be well reliſh'd; and ſerve it as hot as you can.

Another Spaniſh Olio.

YOur Meat being cut as above, put it into the Broth-pot, and give it the ſame ſeaſoning in the ſame manner, with this difference only, that there need not be a great deal of Broth: All this being done, diſſolve a pinch of powder'd Saffron in a little Broth, and put it into your Olio, ſee it be well taſted: Take

out your Olio, place it in a diſh large enough, diſh and order it as in the laſt receipt; pour in as much Broth as it will conveniently hold, and then add your *(Gravances)* over it, and ſerve it hot with toaſted Bread round it.

Pottage à la Jambe de Bois.

TAke a ſhin of Beef, cut off the two ends, and leaving the thick bone a foot long, ſet this and ſome ſlices of buttock of Beef to boil in a Broth-pot with ſome good Broth and a piece of buttock of Beef in ſlices, put in a Stew-pan full of cold Water, and skim the pot well: Then ſeaſon it with Salt and Cloves, two or three dozen of Carrots, a dozen of Onions, two dozen Heads of Celery, about twelve Turnips, and a *(Mignonette)* with a Fowl and two old Partridges. Your pot muſt boil very gently, and ſhould be put on betimes in the morning, to make the Broth gradually. Having obſerved all theſe directions, take a piece of a fillet of Veal, about two pounds, put it to ſweat in a Stew-pan over a ſlow fire, till it ſticks; but let it not burn: Moiſten it with a little Broth of the *(Jambe de Bois)* taking off all the Fat, then put it all in your pot together. An hour before you ſerve dinner up, put in a dozen Heads of Celery: When your Broth is enough, and well taſted, take *French* Rowls, and take off the Cruſt as whole as you can, and put it in a Stew-pan; ſtrain ſome Broth upon them; take care there be no fat, and let it juſt boil up till the Bread be well ſoaked;

then put it in your diſh, and garniſh it with all the Roots you have in your Broth; and, if you pleaſe, put ſome of the ſhin upon your Pottage, and fill it up with Broth: Serve it hot. If you ſerve it in an Olio-pot, you need not put in any greens at all.

A Cow-Heel Pottage.

PUT in your pot ſeven or eight pound of buttock of Beef, a leg of Mutton cut in two, three or four pound of a leg of Veal, and the knuckle of a Ham; put your pot over the Stove till the Meat ſticks a little to it, then pour in ſome Broth without fat; put in alſo a Fowl, and an old Partridge, a *(Mignonette)* ſome Carrots, Parſnips, Turnips, and a bunch of Celery, and let it boil very ſlowly: Then boil your Cow-heel, and finiſh the doing of it in a little Braize, that is, in a good Seaſoning; when all is ready, take the Cruſts of *French* Rowls, and put them in a Stew-pan; ſtrain ſome clear Broth upon them, taking off all the Fat, and let them ſoak and ſimmer a while over the Stove; then put it into the Soop diſh, with your Cow-heel upon it. Laſtly, fill it up with Broth, and ſerve it very hot. Let it be well taſted.

Pottage of Chervil, the Dutch *Way.*

GET ready a ſufficient quantity of good Broth, and put in it a knuckle of Veal cut in pieces of the bigneſs of an Egg; skim it, and take care it does not boil too much. Half an hour

hour before you ſerve dinner, throw in ſome forcemeat Balls, not too fat, but of a good conſiſtence; roll them beforehand in raſpings of Bread; they muſt be no bigger than a ſmall Nut. A quarter of an hour before you ſerve, put in a pretty deal of Chervil mix'd and chopp'd very fine, together with an handful of Flower; there muſt be a great deal: For *a large Soop* a good plate full is requiſite. When your Chervil is in, keep it always ſtirring till you ſerve up dinner. It is ſerved up without Bread.

Pottage de Santez, with Pearl Barley. The Dutch *Way.*

GET ſome good Broth, wherein you may put a knuckle of Veal, or a Fowl, or both, if you think proper, and put to it all ſorts of Herbs haſh'd, as in the common Pottage *de Santez*; then take about three quarters of a pound of Pearl Barley, boil it in a Stew-pan by it ſelf: When 'tis near enough, put it into your Pottage; and half an hour before you ſerve up dinner, put in ſome forcemeat Balls, as in the above-mentioned receipt; and you may put the Fowl or knuckle of Veal upon the Pottage without any Bread, the Pearl Barley ſerving in its ſtead.

Pottage of Rice the Poliſh *Way, called* Rouſſole.

PIck and waſh your Rice very clean; put it in a pot with a knuckle of Veal, and a Fowl cut into quarters; moiſten them with

hot Water, and let them boil very ſlowly; put in a handful of Parſley Roots, and a handful of Parſley Leaves, a good pinch of Mace pounded, a pinch of Pepper, and a piece of Butter; boil it gently, and keep it from thickening; give it a good Taſte; and juſt before you ſerve, put in a handful of Parſley, and diſh up your Pottage in the diſh you ſerve it up in; put your quarter'd Fowl upon it, and ſerve it up hot.

To make a Rice Olio with Cullis of Craw-Fiſh.

TAke ſome Rice well waſh'd and clean'd, put it in a pot of good Broth; make it boil very ſlowly, and add half a dozen of live Craw-fiſh: When your Rice is done enough, and well taſted, pour upon it good Cullis of Craw-fiſh, with the tails; take the Craw-fiſh out of your Pottage, and ſerve it hot.

A Rice Olio, with Cullis à la Reine.

BOil a Fowl with your Rice in a pot of good Broth, and make a white Cullis thus: Take a piece of Veal and Ham, and cut them like ſmall Dice, add an Onion, with ſome good Broth; take the white of a roaſted Fowl, and pound it in a Mortar; when pounded, take the Meat out of your Cullis, and put in the white of your pounded Fowl; ſtrain it all through a Strainer, and put it to your Rice, and put your Fowl in the diſh that you ſerve the Pottage in: Let it be well taſted; and ſerve it hot.

Pottage à la Galbeure, or Beurnoiſe.

TAke five or ſix pounds of buttock of Beef, the ſcrag end of a neck of Mutton, and a neck of Veal; put it all in your pot over a ſlow fire, and when it ſticks lightly to the bottom, put ſome Broth and Water to it, skim it well, and let it boil very gently; then take a Cabbage or two, cut them in four parts, and blanch them in boiling Water; when blanched, put them in cold Water, preſs them well, and tie two or three pieces together with packthread, and put them in your pot; put in a *(Mignonette)* a Cervelas, a little belly-piece of ſalt Pork, the knuckle with a piece of a gammon of Bacon, three or four legs of Geeſe, half a clove of Garlick: When all is in good order, take ſome brown Bread, and cut it into Dice of the bigneſs of the end of your Thumb, put them into your diſh, ſtrain ſome clear Broth upon it, and take care there be no fat, and put it on the fire, and let your Bread ſtick to the diſh; then take out the legs of Geeſe and your Cabbage, range the Cabbage handſomely round your diſh, and put the legs of Geeſe on the Bread; then fill it up with Broth, and ſerve it hot.

To make Kervel Maes Pottage, uſually eat in the Months of March *and* April.

TAke a knuckle of Veal all chopp'd in little pieces, except the Marrow-bone, ſeaſon the Fleſh with a little Salt, Nutmeg, pounded Biſcuit,

Biſcuit, and Yolks of Eggs, and make little forcemeat Balls of the bigneſs of a Pigeon's Egg; which being boil'd in a Broth-pot for the ſpace of a full hour, then take three or four handfuls of Chervil pick'd clean, two or three Leeks, and a good handful of Beet leaves, mince them together, and add two or three ſpoonfuls of Flour well mix'd with two or three ſpoonfuls of Broth, that it may not be lumpy, and do it over the Stove as you would do Milk Pottage. This Pottage muſt appear green. On Maigre Days cut ſome Eels in pieces, with which make the Broth, and you may put in a handful of Sorrel among the other Herbs.

Pottage of Glazed Fricandeaux.

TAke the knuckle of a leg of Veal; let it be very white and tender; lard it with ſmall ſlices of Bacon, and boil it as for a firſt Courſe; take another knuckle of Veal, cut it in thin ſlices, and flatten them with the flat of your Cleaver, lard them alſo as the other; then ſet theſe a ſtewing with the firſt, and glaze them; make a Cullis in this manner: Take a piece of a fillet of Veal, and cut it in ſlices, with ſome ſlices of Ham; put them in a Stew-pan over the fire, with an Onion and Carrot ſliced; let it ſweat, and ſtick to the pan; but take care it may not burn; then put ſome very good Broth to it; then take a roaſted Partridge, or a Carcaſe come from the Table, and pound it in a Mortar; being pounded, take the Veal and

Roots

Roots out of your Stew-pan, and put in their place your pounded Partridge, with a little ladle full of Cullis, and give it a good taſte; ſtrain it through a Strainer; being ſtrained, put it in a little Pot, and keep it hot: Take a *French* Rowl or two, and take off the Cruſts, and put them in a Stew-pan; ſtrain ſome of your Broth well clear'd of the fat, on the Cruſts, and let it ſimmer a while; put it in your Soop-diſh; cut your Fricandeaux in long ſmall ſlices, and garniſh your Soop-diſh with it; put your Cullis upon your ſoak'd Bread, and the glazed Veal above all, and ſerve it hot.

Pottage of Cardoons larded and glazed.

TAke ſome fine Cardoons, cut them the length of your Finger, and blanch them in boiling Water without picking; after they are blanched, put them in cold Water, and clean them well with your Fingers, and not with a Knife; when well cleaned, lard them with ſmall ſlices of Bacon, and put them in a Stew-pan with ſome ſlices of fat Bacon under them; put in ſome Salt and Cloves, a piece of Butter, ſlices of Lemon, and ſome good Broth, and let them ſtew till they be enough; then make a glazing: Take a pound of a fillet of Veal, and cut it in little pieces, with ſome ſlices of Ham, put them in a Stew-pan with ſome good Broth; let the Veal and Ham be well done: When enough, ſtrain the Broth, and put it in a Stew-pan big enough to put in your Cardoons, that they may not lie one upon another;

other; put your Broth on the fire, and let it boil ſoftly till it comes to a Jelly; but be careful of it, for fear it ſhould burn or grow black. Take out the Cardoons, and put them in your Stew-pan, the Bacon downwards; put them on ſome hot Aſhes; take a *French* Rowl, and cut the Cruſt all off, and put it in a Stew-pan; ſtrain ſome Broth on your Cruſts, let it be good, and take off the fat, and let them take a boil or two; then put them in the Soop diſh with two Partridges, or two large Pigeons, and your Cardoons round the brim of your diſh; add alſo a Cullis as you do for the Pottage of Fricandeaux glazed, and ſerve it hot.

To make a Biſque of Fowl.

DRaw and truſs your Fowl neatly, then blanch it in boiling Water, and lard the Breaſt with fat Bacon, boil it in ſome good Broth with an Onion ſtuck with Cloves, let it be boil'd enough, and then ſet it on hot Aſhes to keep hot; ſet ſome Cruſts of *French* Rowls a ſimmering in Broth, as uſual; then diſh it up, putting your Fowl with a Cullis *à la Reine* over it: Garniſh the rim of your diſh with Cocks-combs, or Sweetbreads cut in long thin ſlices, and ſerve it hot. Another time you may put on a good clear Veal Gravy; another time the Cullis of Veal and Ham.

Biſque of Quails, and of other kind of Wild Fowl.

TRuſs your Quails very neatly like Chickens, and put them in your Broth-pot with ſome Broth, a piece of Beef, and a ſlice of Ham; make them boil very gently: Garniſh your diſh with Cocks-combs and Fricandeaux of Veal Sweet-breads; take a *French* Rowl, and boil the Cruſt only in the ſame Broth your Quails are boil'd in, and take off all the fat; put them in your Soop-diſh with your Quails, and ſome Artichoak bottoms upon them, and over all a Cullis of Veal, or a Cullis *à la Reine*, or ſome Veal Gravy; and ſerve it hot.

You have the method of making the Cullis *à la Reine* in the Chapter of Cullis's.

Biſque of Pigeons à la St. Cloud, with Veal Gravy.

TAke ſome Pigeons new kill'd, and draw them, blanch, and pick them very clean, then truſs them handſomely, and boil them in good clear Broth, with ſome ſlices of Bacon, Cloves, and ſlices of Lemon; but obſerve not to put them on the fire above an hour before you ſerve up, or thereabout, according to the bigneſs of your Pigeons; and when they are boil'd, remove them a little from the fire juſt to keep hot: boil in a little pot of Broth ſome Cocks-combs well pick'd and ſcalded, with ſome ſlices of Bacon, and ſome Veal Suet, ſome Broth, a ſlice of Lemon, and an

Onion ſtuck with Cloves. When your Pigeons and Cocks-combs are ready, take a *French* Rowl, ſimmer the Cruſts in your Broth, as uſual, put them in your Soop-diſh; Garniſh the rim with your Cocks-combs, and put your Pigeons upon your Bread, with good Veal Gravy of a good colour. Serve it hot.

Another Pottage, or Biſque, of Pigeons, à la St. Cloud au blanc.

YOU muſt ſcald and pick ſome young Pigeons very clean, draw them, and truſs them neatly, put them in a little pot with ſome Cocks-combs and ſlices of Bacon, make a white Cullis called *à la Reine*, after this manner: Take a piece of a fillet of Veal and ſome ſlices of Ham, both cut like Dice, put them in a Stew-pan with a Parſnip, an Onion cut in ſlices, moiſten them with good Broth of the whiteſt ſort, and make them boil very ſoftly; the Meat being done, take it out, and put in a piece of Crum of white Bread; then take the white of a Fowl, and pound it well, and if you find it is not white enough take about two dozen of ſweet Almonds, blanch them, and take off the Skin, and pound them very fine, and mix them in your Cullis with the whole white of your Fowl; put in a Glaſs of boil'd Milk, obſerve it be of a good taſte, and ſtrain it through a Strainer, then put it in a little Pot, and keep it hot; take a *French* Rowl or two, and take off the Cruſts, and put them in a Stew-pan, ſtrain ſome of your Broth upon the Cruſts, and let

let it have a boil or two, and put it in your Soop-diſh: Garniſh the rim with your Cocks-combs, and put your Pigeons over the Pottage; ſet your Diſh to ſimmer on a gentle Stove, and when 'tis ready to ſerve, pour on your Cullis *à la Reine*, and ſerve it hot.

Pottage à la Jacobine.

TAke a brace of Partridges with a Chicken, and roaſt them; take off all the Fleſh, and chop it very ſmall, then put it in a Stew-pan with a little Cullis, then take all the crum out of a *French* Rowl, and fill it with this minced Meat; but obſerve to keep ſome to put upon your Pottage: pound all your Partridge bones, and put them in a Stew-pan, with a Spoonful or two of Broth, let them have only two boils, and let them be well reliſh'd; then ſtrain them through a Strainer, and put the Liquor into a little Pot with the reſt of your minced Meat; cut a *French* Rowl into very thin ſlices, place a layer of theſe ſlices at the bottom of your Diſh, and a layer of glazed *Parmeſan* Cheeſe, and put a row of Bread, continuing them alternately till you have enough for the Pottage; then put your Diſh on a ſtove, and put to it ſome good Broth, let it ſimmer gently; being ready to ſerve up, put in your *French* Rowls ſtuffed with the minced Meat, and fill it up very gently with good Broth: Garniſh the rim of your Diſh with pieces of Puff-paſte cut in Triangles, throwing your Cullis over all. Serve it hot.

Pottage à la Houzarde.

TAke two Chickens, pick them very clean, truſs them, and put them in the Broth Pot for half an hour, then take them out and cut them in pieces as for a Fricaſee, and put them into a Stew-pan with ſome melted Butter, ſeaſon'd with Pepper, Salt, ſweet Herbs, and fine Spices, and raſp Bread and *Parmeſan* Cheeſe upon them one after another, as you do Smelts, or fry'd Gudgeons; then put them handſomely in a Paſty-pan, and let them take a fine Colour in the Oven. Take a *French* Rowl, cut it in ſlices; make a layer of Bread in your Soop-diſh, and another of *Parmeſan* Cheeſe, another of boil'd Cabbage, and one of Bread over all, that the Cabbage may not appear; put your Diſh on the Stove, with ſome good Broth in it; let it ſimmer till the Bread be almoſt dry, then drudge it with *Parmeſan* Cheeſe, and brown it with the cover of a Paſty-pan: Then ſhove a thin Skimmer under your Bread in the Diſh, and put in ſome Broth till your Bread ſwims in it. When it is ready to ſerve, lay your Chickens on handſomely, and ſerve it hot.

Pottage of Cheſnuts.

TAke ſome large Cheſnuts and peel them, then put them in a Paſty-pan with fire under and over, put them in the Oven, peel off the under Skin, then ſet them a boiling in good Broth; put in a Stew-pan about half a pound

pound of Veal, a few ſlices of Ham, ſome ſliced Carrot, and Onion, ſet them on a ſtove to ſweat till they ſtick to the pan without burning; moiſten them with good Broth: You muſt have ſome carcaſes of Partridges or Pheaſants ready pounded; take the Meat out of your Stew-pan with a ſkimmer, and put in your pounded Carcaſes; obſerve that your Broth be well taſted; put in a little of your Cullis, and ſtrain it through a ſtrainer, afterwards put it into a little pot or ſawce-pan, and keep it hot. Pare off the cruſts of a *French* Rowl, and put them in a ſtew-pan; put ſome good Broth to your cruſts, and let them ſimmer a while over the ſtove, but take care there be no fat: When enough, put them in your Soop diſh, garniſh the rim with Cheſnuts, put on your Pottage two large Pigeons, or two Partridges, with your Cullis over them, and ſerve it hot.

Pottage of Soles en gras.

TAke ſome freſh Soles, ſcrape and waſh them clean; if they be ſmall, take two to be forced and laid over the Diſh; if large, one will ſuffice: The Soles you deſign to force, take them neatly by the ſide of the Head, and preſs the upper part of it to its own Fleſh, and then turn it: Make your Forcemeat of the White of a Fowl, a little blanch'd Bacon, a little Beef Suet, Muſhrooms, Parſley, and young Onions, ſeaſon'd with Pepper, Salt, ſweet Herbs, and fine Spices, three or four Yolks of Eggs, a piece of boil'd Ham the bigneſs of an

Egg, ſome crums of Bread boil'd in good Milk; mince all well together, and pound them in a Mortar; ſtuff your Soles with this Forcemeat: After they are ſtuffed, take a Patty-pan, cover the Bottom with bards of fat Bacon, and lay your Soles upon the Bacon; pour ſome melted Butter upon them, and drudge them with crums of Bread, then ſet them a baking in the Oven, and make them take a fine Colour; fry three or four Soles, then cut them in thin ſlices, and garniſh the rim of your Diſh with them as neatly as you can; then take a *French* Rowl, take off the cruſt, and put it in a Stew-pan, ſtrain ſome good Broth upon the cruſt, and let it ſimmer over the ſtove till it be ſoft: Then put it in your Soop-Diſh, and cover it with a white Cullis *à la Reine*, or ſome good Veal Broth, and your Soles over it, to be ſerved hot.

Peaſe Pottage à la Bourgoiſie.

TAke ſome green Peaſe ſhell'd, and put the great ones apart to make your Purée with. Do it in this manner: Take great Peaſe, blanch them with the green of a young Onion and a little Parſley; let them take only one boil or two at moſt, then pound them in a Mortar, and put in ſome crums of Bread ſoak'd in good Broth: When they are all pounded, ſtrain them well, and make your Purée ſomewhat thick. Your ſmalleſt Peaſe you muſt put in a Stew-pan, with a little Bacon; toſs up your Peaſe in this, adding ſome good Broth,

Parſley, ſmall Onions, and a little Savory: When your Peaſe are enough, pour your green Purée upon them; add alſo the Hearts of ſome Cabbage, andLettuce cut in ſlices, before you put in your ſmall Peaſe. All being well ſeaſon'd, cut the cruſts of ſome *French* Rowls, and ſtrain to them ſome good Broth as uſual; let it ſimmer awhile over the Stove; when done, put it in your Soop-Diſh, with ſome green Purée over it, and lay your Fowls handſomely on your Soop. Garniſh your Diſh with Lettuce forced or unforced, with Cucumbers, or middling Bacon, juſt as you think proper; then put in the reſt of your Purée and ſmall Peaſe, and ſerve your Diſh hot.

Another Sort of Peaſe Pottage.

TAke ſome large green Peaſe and put them in a Stew-pan, with a little melted Bacon or Butter, ſome Chibols and Parſley; ſtew them over a ſtove with a ſlow Fire; when they are enough, pound them in a Mortar: Take a piece of Veal and a piece of Ham, cut them in ſmall ſlices, to be laid on the bottom of your ſtew-pan with an Onion, a few Carrots and Parſnips; cover it, and ſet it a ſweating on a ſtove; when the Veal begins to ſtick to the ſtew-pan, and grow brown, put to it ſome good Broth, and crums of Bread of the bigneſs of an Egg, with two or three Muſhrooms; let it go on ſoftly with a ſlow fire: When enough, take it out, and put in the Peaſe that are ready pounded, then ſtrain the whole through a

ſtrainer, paſs a few Peaſe, with a little Bacon that is melted, or Butter that is in a ſtew-pan, and put to it ſome good Broth, with a bunch of ſweet Herbs, and the Purée of your green Peaſe; ſoak the cruſts of two *French* Rowls, as uſual, in ſome good Broth, put your cruſts in a ſoop-diſh, as uſual, and your Fowl, which you muſt have ready, upon them; garniſh the rim of your diſh with ſlices of middling boil'd Bacon, let your Purée be of a good reliſh, but not too thick: Put it in your ſoop-diſh, and ſerve it very hot.

We uſe a great many of theſe and other Peaſe Soops in their Seaſons, ſuch as thoſe of Lambs heads, Ducks, young Geeſe, forced Chickens, Turkeys, *&c.* which ſhould be prepared in pots by themſelves, with good Broth. The Garniſhes are as the Seaſons ſerve, ſuch as Aſparagus, forced Lettuce, or Cucumbers. Out of the Pea-ſeaſon you may make your Pottage with old Peaſe, which are excellent, and garniſh with Ducks or Andourelles: It is eaſy enough to regulate this point. As for maigre Peaſe pottages, we prepare them with drawn Butter, and ſoak the cruſts of *French* Rowls, as uſual, in maigre Broth: You'll find the method of doing it in the Article of the maigre Pottages, at the beginning.

To make a Pottage with Ducks and Turnips.

TAke a Duck, draw and truſs it very neatly, blanch it, and put a piece of Beef in a ſtew-pan, with a piece of Mutton, and your

Duck; ſet all a doing ſlowly over the ſtove: When your Pottage begins to ſtick to the ſtew-pan, pour ſome good Broth into it, then take out your Meat, ſtrain your Broth, and put it in a pot with ſome Turnips, Carrots, and Onions; then put your pot on the fire, and make it boil gently; in the mean time cut ſome Turnips in the form of Dice, or in any other form you pleaſe, to be thrown upon your Pottage, then blanch them, and put them in a ſmall pot of very good Broth, let them boil till they be enough: As ſoon as you are ready to ſerve, take off the cruſts of a *French* Rowl, and put them in a ſtew-pan, ſtrain ſome good Broth upon them, without fat, then let them ſimmer over the ſtove till they be tender: when they are enough, put them in your ſoop-diſh, garniſh the rim of it with Turnips ready for that purpoſe; then put in your Duck and the remaining Turnips cut into ſmall Dice, fill up your ſoop-diſh, and ſerve it hot; but be ſure it be well taſted.

Young Geeſe, Teals, Knuckles of Roe Bucks and wild Boars, may be ſerved in the like Pottages of Turnips; as likewiſe Wood Pigeons, and other Pigeons.

To make a Pottage of Partridge with Cabbage.

DRaw and truſs ſome Partridges, lard them with large lardoons of Bacon well ſeaſon'd; if you think fit, get a ſmall leg of Mutton, a piece of Veal, and a piece of Beef, put all together in a ſtew-pan, and put it over the

ſtove, and when it ſticks a little to the pan (but be ſure it don't burn) put to it ſome good Broth, then put your Meat into a pot, and ſtrain your Broth to it, and put in your Partridges tied up with packthread; add ſome blanched Cabbages, tied up alſo in parcels, a piece of Ham, and a piece of Cervelas, ſome ſmall Carrots and Onions, and a Mignonette. Take half a dozen Grains of white Pepper, two Cloves of Garlick, a pinch of Coriander Seed, tie them all up in a Strainer-clout, and put them into your Pottage; when your Pottage is enough, and the time of ſerving draws near, take a *French* Roll, cut off the cruſts, and put them into a Stew-pan, ſtrain ſome Broth from your Pottage upon them, and take care there be no fat; then put your cruſts over the Stove to ſimmer gently, afterwards put them in your Soop-diſh, and garniſh it with Cabbage and middling Bacon; you may garniſh your diſh before you ſet your cruſts a ſoaking; when your cruſts are diſh'd, put in them your Partridges, then fill it up with the reſt of your cabbage Broth, give it a good reliſh, and ſerve it hot.

To make a Pottage of Partridges a la Reine.

HAving drawn, pick'd and truſſed your Partridges, lard them with large lardoons of Bacon, and half roaſt them, then take them off the ſpit, and put them into a pot with ſome good Broth of a piece of Beef and Veal, ſet them a boiling over a ſlow Fire, then take a pound

pound or two of a fillet of Veal, and a piece of Ham, cut both into pieces or ſlices, and garniſh the bottom of a Stew-pan, and add an Onion or two, a few Carrots and Parſnips; ſet them a ſweating on a Stove ſlowly and when they begin to ſtick to the pan, and appear brown, pour in ſome good Broth, and ſeaſon the whole with two or three Cloves, ſome Muſhroons, if you have any, cut into ſlices, ſome Parſley Chibols, and ſome crumbs of Bread of the bigneſs of two Eggs; let them all ſtew together very ſlowly, when the crumbs of Bread are well ſoaked, and the Veal and Ham enough, take them out of the pan, and diſſolve the pounded Partridge in it, the nſtrain the Cullis through a Strainer, and put it into a pot to keep hot, then take a *French* Rowl or two, cut off the cruſts, and put to them ſome of the ſame Broth your Partridges were boil'd in; when your cruſts are well ſoaked, put them into your Soop-diſh, and your Partridges upon them, and then your Cullis, and ſo ſerve it hot.

Another white Pottage a la Reine.

TAke ſome Partridges, draw and pick them very clean, looſen the Skin from their Breaſts as nicely as you can, without taring it; take out the White of the Breaſt, and make a little white Forcemeat of it to ſtuff them with, then ſet them boiling in a little pot of good Broth; when enough, take the cruſts of a *French* Roll, and put them in a Stew-pan with ſome

good Broth, either out of your broth-pot, or where your Partridges were boiled, and ſet them over the Stove; when they are tender, put them in your Soop-diſh with your Partridges over them; garniſh your Pottage with Cocks-combs, then pour a white Cullis *a la Reine* upon your Pottage, and ſerve it hot. You'll find the manner of making white Cullis *a la Reine* in the Chapter of *Culliſes*.

A Pottage of forced Quails and Partridges.

DRaw and truſs your Quails very neatly, force them with a Force-meat made of a white Capon, Beef, Marrow, and raw yolks of Eggs, ſeaſon them with Salt, white Pepper and fine Spice, then ſet them a doing in an earthen or other pot, with ſome good Broth, and a bunch of ſweet Herbs; when they are enough, take them off the Fire, and put them on hot Cinders to keep them hot; make a Cullis in this manner; take a piece of Veal and a piece of Ham, cut them in ſlices, and garniſh the bottom of a Stew-pan with them; add a ſliced Onion, ſome Carrots and Parſnips over it, and ſet it a ſweating over a Stove; when it begins to ſtick to the pan, and is of a fine gold colour, wet it with half Gravy and half Broth; a little Parſley, Chibol; Sweet-baſil, and two or three Cloves, boil all together, then pound two or three roaſted Quails or a Partridge in a Mortar; when the Cullis is boiled enough, take out the ſlices of Veal, Ham and Carrots, and mix in their room the pounded

pounded Quails or Partridges, and ſtrain it through a Strainer, then put it into a pot and keep it hot; boil ſome cruſts of *French* Rowls in good Broth as uſual; when done, put them in your Soop-diſh, and with the Quails upon them; take care your Cullis be well taſted, and put it over your Quails and ſerve it hot. Pottages of Partridges and Pheaſants are made the ſame way, and that of large Pigeons alſo, without ſtuffing them with Forcemeat, and you may garniſh your Diſh with Cardoons if you pleaſe.

A Pottage of Wood-Pigeons by way of an Olio.

AFter your Wood-Pigeons are truſſed, blanch them in Water, and put them in the Pot with ſome good Gravy, a bunch of Roots, ſuch as Carrots, Turnips, Parſnips, *&c.* ſome young Onions, a faggot of Celery, and a bunch of ſweet Herbs; when all are boiled, prepare the cruſts of Rowls as uſual, in the ſame Broth your Wood-pigeons are done in, then put the Bread in your Soop-diſh, and over it your Wood-pigeons; garniſh the rim of your diſh with the Roots, pouring in good veal Gravy over all; then ſerve it hot: The Garniture ſhould only juſt cover the rim of the diſh, in order to have room for the Soop.

You may make uſe of Quails, or any other Fowl, and Wood-pigeons may ſerve for cabbage Soop, as you think fit.

An Italian *Pottage.*

IT is a ſort of Olio diſhed in ſeparate Compartments in the middle of your Diſh, for which purpoſe make a Croſs of Paſte, then bake it in the Oven; in the firſt angle make a Biſque, in the ſecond a Pottage of ſmall Chickens, in the third a Pottage *a la Reine* (*en profitrolle*) and in the fourth a Pottage of forc'd Partridges: Obſerve, that each Soop is to have its different Broth belonging to it, with different Garniture.

A Pottage of green Geeſe forced.

MAke a Force-meat of Gooſe Liver, a piece of Bacon, a Calf's Udder or Beef Suet, ſome crumbs of Bread ſoaked or boil'd in Milk, and three or four Eggs; chop all together and ſeaſon it with Pepper, Salt, ſweet Herbs and Spices; when this is done, put the Force-meat into your Gooſe's belly, then put it into a pot with ſome good Broth, and ſet it a doing gradually over the Fire; then take the cruſts of a *French* Rowl as uſual, and put them into a Stew-pan, with ſome of the ſame Broth your Gooſe is boil'd in, and ſet your cruſts a ſimmering and ſoaking gently over a Stove; when they are tender, put them in your Soop-diſh, and the Gooſe upon them; then put over your Gooſe a Cullis of green Peaſe (if in Seaſon) or elſe Aſpargus tops, garniſh the rim of your diſh with middling Bacon, and ſerve it hot. You'll find the manner of making this Cullis in the Chapter of Culliſes. *A*

A Pottage of Teals or other Birds with Muſh-rooms.

GET ſome Teals, or ſuch like Birds, draw and truſs them; lard them with large lardoons of Bacon well ſeaſon'd, then half roaſt them, and take them off, and ſet them a doing in a pot with ſome good Broth, Pepper and Salt, and a bunch of ſweet Herbs; when they are half done, have ſome pick'd Muſhrooms in readineſs, cut them into ſmall Dice, and toſs them in melted Bacon, putting two good pinches of Flour to them; your Muſhrooms being enough, put them into the pot where your Teals are boiling, and let them all boil well together; when the Broth is enough order the cruſts of *French* Rowls as uſual, and put them in your Soop-diſh, and then put your Teals on the cruſts; and before you ſerve up, put ſome good Gravy to them, with the Juice of a Lemon; garniſh the rim of your diſh with Muſhrooms prepared in the following manner. Take as many ſmall Muſhrooms as will ſerve to garniſh your diſh, pick and waſh them, and put them in a Stew-pan, with the Juice of a Lemon, a little Salt, and ſome Broth; when they are done, garniſh the rim of your diſh with them, but let them be very white; another time you may force them for the ſame Garniture.

A Pottage of Spaniſh *Cardoons.*

TAke a *French* Roll or two, and having cut off all the cruſts, put them into a Stew-pan with ſome good Broth, let it take a boil or two; when your cruſts are tender, put them in your Soop-diſh, and garniſh your diſh with Cardoons; then lay on your cruſts two Partridges, or two Pigeons, which you muſt have ready, or elſe a little loaf of *(Profitrolle)* and ſome hearts of Cardoons in thin ſlices over it: Pour over it ſome good Veal Gravy half thicken'd, let it be well taſted, and ſerve it hot. When the Veal Gravy is thus prepared, then take a pound and a half of a fillet of Veal and a little piece of Ham, cut both in ſlices, and garniſh the bottom of a large ſtew-pan with it, and an Onion, a Carrot, and a Parſnip; cover it, and let it ſtew gently on a ſtove: When the Liquor ſticks to the pan, and has taken a fine colour, put in a piece of Butter, and drudge it lightly over with Flour, then toſs it round about ſeven or eight times over the ſtove, and put to it half good Broth and half Gravy; ſeaſon it with a white Chibol, a little Parſley, a little ſweet Baſil, a few Muſhrooms, and Truffles, if you have any, and with two or three Cloves: Let it all boil gently, then take out the ſlices of Veal, and ſtrain the reſt through a ſtrainer; but let it be neither too thick nor too thin: Let it be of a good colour, and uſe it to throw on your Pottage.

Pottage of young Green Peaſe.

TAke ſome young Peaſe, and put them into a ſtew-pan, with a piece of good freſh Butter, and a bunch of ſweet Herbs; ſeaſon them with Pepper and Salt; after you toſs them three or four times on the ſtove, put ſome Veal Gravy to them, and let them boil very ſoftly; then take two round Loaves of about a pound weight, of the ſame dough with *French* Rowls, cut them in halves, and take out all the crum; if the four cruſts will go into your diſh, uſe them all, or as many as it will contain: Put your cruſts into a ſtew-pan with a pinch of half beaten Pepper, and a little Salt daſhed over them; then take a ſpoonful of good Broth that you have a doing, and ſtrain it over your cruſts, let them take a boil or two, till they be tender, and immediately put your cruſts into your ſoop-diſh, and put them over the ſtove, and let them juſt ſtick to the diſh, but not burn; your Peaſe being well taſted, put them upon your cruſts, and ſerve them hot.

Cruſts à la Purée verte.

MAke your Cruſts ſtick to the diſh, after the uſual manner, without burning, pour over them a green Peaſe Cullis, and ſerve them hot. The Chapter of Cullis's ſhews the method of making this Cullis.

Cruſts,

Cruſts, with Cullis of Lentils.

MAke your cruſts ſtick to your ſoop-diſh, as above; throw your Cullis of Lentils over them, and ſerve up hot. See Chapter of Cullis's.

A Pottage of Cruſts with Purſlane Stalks.

PIck your Purſlane ſtalks very well, and blanch them in Water, like Cardoons; then take them out and ſet them a draining; then put them into a ſtew-pan with ſome good Veal and Ham Gravy of a middling conſiſtence, and ſet them over a ſmall fire: When they are done, ſee they be well taſted, and that there be Gravy enough to boil the Cruſts of your *French* Rowls for the Pottage, as uſual, and let them ſtick to the bottom of your ſoop-diſh in the manner before mentioned, the Cruſts ſticking to your diſh; reliſh your Purſlane ſtalks well, and ſerve hot.

Pottage of Cruſts with Cullis of Lentils.

TAke a *French* Rowl or two, cut off the Cruſts, and put them in a ſtew-pan; put ſome good Broth to your Cruſts, and ſet them over a ſlow fire; when they are well ſoaked, put them into your ſoop-diſh, and put two Partridges or two Pigeons upon your Pottage, and garniſh your ſoop-diſh with middling Bacon or fry'd Bread: Take care your Cullis of Lentils be well taſted; fill up your ſoop-diſh, and ſerve it hot. You'll find the receipt in the Chapter of Cullis's.

A Pot-

A Pottage of Roots.

STrain ſome good Broth into a pot, and put into it a fat Capon with ſome Roots, ſuch as Carrots, Parſnips, and Parſley Roots, all cut in long thin ſlices: Let all boil together till enough, then boil the Cruſts of *French* Rowls, as uſual, in ſome of the ſame Broth your Fowl was boiled in; put them in your ſoop-diſh, with your Capon upon them, garniſh the rim of your diſh with ſome of your boiled Roots, and before you ſerve up put ſome good Veal Gravy over the whole. Follow the ſame directions in making Pottages of Quails, Wood-pigeons, Fowls, and thoſe made with Roots.

A Pottage of Partridges with Lentils.

TAke ſome Partridges well pick'd, drawn, and truſs'd, lard them with large lardoons of Bacon well ſeaſon'd, tie them up with packthread, and put them into a pot with ſome middling Bacon cut into ſlices with the ſward on; then put in the Lentils, with ſome Broth, and let them boil together; then take two pound of Veal and a piece of Ham, cut them into ſlices, and range them at the bottom of a ſtew-pan with ſome whole Onions, Carrots, &c. to be laid upon your Meat; cover the ſtew-pan, and put it on a ſtove to ſweat: When your Meat begins to ſtick to the pan, but before it burns, put ſome Broth to it, and let it boil ſlowly; add four Cloves, ſome Parſley, a few Muſhrooms, two Rocamboles. When the Veal

Veal is done, take it out of the Pan, and your Lentils likewiſe, when enough; ſave ſome of them whole, to put into your Cullis; pound the remainder in a Mortar, and ſtrain them into your Veal Gravy to ſimmer a while in it; but take great care to clear off all the fat: See it be well taſted, and ſtrain it through a ſtrainer; then put it into a little pot, with the whole Lentils that you ſaved, and keep them hot; then take a *French* Rowl or two, taking off the cruſts, and put them into a ſtew-pan with ſome good Broth, and ſet them a ſoaking over a ſlow ſtove; garniſh the rim of your ſoop-diſh with middling Bacon, as before; put the cruſts into your ſoop-diſh, and your Partridges upon them with the Cullis of Lentils, and ſerve hot.

A Pottage of Tortoiſes en gras.

BOil your Tortoiſes according to the above direction, then open them, and take the Fleſh out of the ſhells; cut them as handſomely as poſſible; give them the ſhape of a leg of a Chicken deſign'd for a Fricaſée: When they are all cut, put them into a ſtew-pan with ſome Muſhrooms and Truffles, if you have any, and a bunch of ſweet Herbs; add ſome good Veal Gravy, and let all ſimmer together over a ſlow fire; then thicken it with a Cullis of Partridge; take *French* Bread or a Rowl, and cut off the cruſts, put them into a ſtew-pan to ſimmer in ſome good Broth, then put your pieces of Tortoiſe handſomely on the rim of your diſh; pour the Cullis of Tortoiſe well reliſh'd upon your

Pottage.

Pottage, and ſerve it hot. You may fry one of the ſhells of the Tortoiſe with Butter, and put it upon your Pottage, if you think fit.

Pottage of Gooſe Giblets.

HAving ſcalded and cleaned your Gooſe Giblets, boil them in ſome good Broth ſeaſon'd with a bunch of ſweet Herbs and Salt; when they are boil'd, cut them into pieces, and put them in a ſtew-pan, then put a white Cullis *à la Reine* to them, or a green Cullis, or a Lentil Cullis, and keeping them hot take the Cruſts of a *French* Rowl, and put them in a ſtew-pan with ſome good Broth; let them ſimmer till they are well ſoaked and tender, then put them in your ſoop-diſh cover'd with your Gooſe Giblets; then caſt your Cullis upon them, and ſerve them hot. Obſerve the ſame method with Giblets of other Fowl.

Pottage of a Lamb's Head.

HAving ſcalded your Lamb's Head and Feet, boil them with the Livers and ſome midling Bacon in a pot of good Broth; then ſoak your Cruſts, as uſual, and place the Heads upon them in the ſoop-diſh; garniſh it handſomely with the Livers and Feet; fry the Brains with the Yolk of an Egg and ſome crums of Bread, and let them take a fine colour; then put them in their place, and upon the whole throw a white Cullis well taſted, and ſerve it hot. You'll find the way of making this Cullis in the Chapter of Cullis's.

In the room of this Cullis you may uſe a good Cullis of Peaſe, and garniſh the Pottage, as above: Another time make uſe of green Peaſe, and a Cullis of the ſame, according to the Seaſon.

Pottage without Water.

PUT into a broth-pot well tinn'd a good ſlice of Buttock-beef, part of a leg of Mutton, and of a fillet of Veal, one Capon, four Pigeons, and two Partridges, all the Fowls being well truſs'd, and the other Meat well beaten; put into your pot likewiſe ſome ſlices of Onions, ſome Roots, as Carrots, Parſnips, &c. and ſeaſon it with all ſorts of ſweet Herbs, and a little Salt; cloſe your pot well with thick Paper and a Paſte for that purpoſe, ſo as no Air can penetrate; clap this in another large pot of boiling Water, with ſome Hay in it to keep your ſtew-pot ſteady. Keep it very cloſe, and let it be continually boiling in the Water for about five or ſix hours: After that uncover it, and ſtrain from the Meat all the Liquor it yielded, and take off all the fat.

A Pottage of Santé with a Fowl upon it.

TAke a handful of Sorrel, three or four hearts of Lettuces cut into five or ſix pieces, an handful of Purſlane, a bunch of Chervil, a few ſlices of Carrots and Parſnips, a few heads of Celery, and a handful of green Peaſe, if in ſeaſon; when all is well pick'd and waſh'd, put them in a diſh, each ſort by it ſelf, put

ſome

ſome melted Bacon into a ſtew-pan, and paſs all your Herbs and Roots into it, one ſort after another, obſerving what quantity will be ſufficient for your Pottage. In paſſing them, break them as ſmall as you can, the ſmaller the better; when they are paſſed, put ſome good Broth to them clear'd from all the fat, then put them into a pot with a ſlice of Ham, and let them ſtew very ſlowly before the fire; take the cruſts of *French* Bread, and put them in a ſtew-pan with ſome good Broth, and ſet them over the ſtove; when your Cruſts are tender, put them into your ſoop-diſh, and your Fowl upon them.

N. B. Garniſh your ſoop-diſh before you put in your Cruſts.

This Pottage may be garniſh'd with all ſorts of Greens the Seaſon affords. Take care your Pottage be of a good taſte; pour it over your Fowl, and ſerve it hot.

Pottage de Santé with Onions.

TAke a Capon, Fowl, Chicken, or a knuckle of Veal, prepar'd handſomely, ſoak and blanch them, then put them into cold Water; then take them out, and put them between two cloths to dry; and if a Fowl, pick it very clean, tie it up in a bard of fat Bacon with packthread, and put it to boil in your broth-pot, or elſe with your Onions; get choice white Onions for your uſe, about the bigneſs of a ſmall Walnut, or leſs, cut off the two ends, and blanch them; take a ſufficient quantity, as near as you can, and all of a Size, to garniſh the rim of your diſh;

when your Onions are blanch'd, pick'd, and skinn'd clean, put them into a little pot with ſome good Broth, ſome Veal Gravy, and a ſlice of Ham, if you have any, and let them boil ſlowly; then put them on a ſieve very gently for fear of breaking them, and let them drain; their Liquor will ſerve to ſimmer the Cruſts, as uſual: Moiſten them when you are ready to ſerve. Take Cruſts of *French* Bread, put them into a ſtew-pan, ſtrain ſome very good Broth upon them without fat, and well taſted, then ſoak your Cruſts, as uſual; garniſh the ſoop-diſh with your Onions, diſh your Bread with your Capon upon it, and fill it up with the Broth your Onions were boil'd in, or with Veal Gravy, or other good Broth; and ſerve it hot.

A Pottage of Forced Chickens with Forced Cucumbers.

THE Chickens being forc'd and boil'd in a pot with good Broth, pare three or four Cucumbers of a middling Size, and take all the grains out at one end, and force them with the ſame Forcemeat with your Chickens: You'll find the way to make this Forcemeat in the Chapter of Greens in Ragout. Then take them out and put them into a little pot with ſome good Broth, and let them boil ſlowly, and take care they don't break; then keep them hot by the fire, but not to boil: Take ſome Cruſts of *French* Bread, put them into a ſtew-pan to ſimmer with ſome good Broth; when they are tender, put them into your ſoop-diſh with your Chickens

Chickens over them: Garniſh the rim of your diſh with the forced Cucumbers cut in round ſlices, throw over your Pottage ſome Veal Gravy, and ſerve it hot.

All theſe Chicken Soops may be made without forcing, if you pleaſe; and that being the plaineſt way, is the beſt.

Pottages of Capons, Fowls, and Pigeons, forced or not forced, are made after the ſame manner this Receipt directs.

To make a Pottage of Chickens with Onions au Baſilic.

TAke ſome fat Chickens, draw and truſs them up very neatly, leaving them to ſoak in the Water; then blanch them, and afterwards put them in cold Water, and preſs them dry between two cloths; pick them clean, and tie a bardon of fat Bacon on the breaſt; boil them in your broth-pot, then take ſome Craw-fiſh, and boil them in very little Water, take the quantity you think will garniſh your ſoop-diſh, take off all the ſmall feet, and the ends of the large ones; take off the tails, but let them all hold to the body of the Craw-fiſh; pick in this manner as many as you want to garniſh your ſoop-diſh with: When you have enough, put them into a ſtew-pan, with ſome Pepper, Salt, a ſliced Onion, Parſley, and a ſpoonful of Broth, then ſet them over the fire till they taſte a little of the ſeaſoning; pick the reſt of your Craw-fiſh, and put the tails apart; take all the Meat of the great

ſhells, and pound them, with the feet and tails. You cannot pound them too much. Mark a Cullis. Take two pound of a fillet of Veal, and a piece of Ham, cut them in ſlices, and garniſh the bottom of a ſtew-pan with them, put in an Onion cut into ſlices, and a few ſlices of Carrots and Parſnips; cover the pan, and put it over a ſtove to ſtew very ſlowly; when the Meat begins to ſtick to your pan, but before it burn, put good Broth to it, with cruſts and crums of Bread, a little Parſley, a young Onion, Muſhrooms and Truffles, if you have any; let all take a boil together till the ſlices of Veal be done, then put in the pounded Craw-fiſh, and ſtrain it through a ſtrainer; take care it be not too thick: Put it into a pot, and keep it hot. Take care it does not boil for fear of turning. Take a *French* Rowl, cutting off the Cruſts, and put them into a ſtew-pan with ſome good Broth; but take off all the fat, and let it be well taſted, and boil your Cruſts: Garniſh your ſoop-diſh with your pick'd Craw-fiſh. When your Cruſts are tender, put them into your ſoop-diſh, and your Chickens upon them, and then your Cullis of Craw-fiſh: Serve it hot; but be ſure it be well taſted.

Make a Pottage of Capons, Fowls, and Turkeys with Craw-fiſh, the ſame way. We ſhall ſpeak of that of Pigeons in its proper place.

To make a Pottage of Chickens with Rice and Craw-fiſh.

YOU boil your Chickens, as above; but the Garniture is quite different. Take a handful of Rice, pick it very clean, and waſh it in ſeveral waters, then put it into a pot, and boil it in good Broth, with half a dozen of live Craw-fiſh; ſtir your Rice now and then to prevent burning, and add more Broth to it; when well taſted, and you are ready to ſerve dinner, take out the Craw-fiſh, and put a good Cullis of Craw-fiſh in their place. [See the manner of making it in the Article of Craw-fiſh and Rice Olio.] Take your Chickens out of the pot, and take the bards of Bacon and range them in your ſoop-diſh, putting your Rice over them. Serve them hot. Garniſh your Soop with Craw-fiſh, if you think proper: It will not make your Pottage eat better; but it is an Ornament.

Pottages of Capons, Fowl, and Turkeys, with Rice and Craw-fiſh, are made the ſame way as this of Chickens.

Pottage of Chickens with Rice.

HAving pick'd, blanch'd, and truſs'd your Chickens, as above, bard them with fat Bacon, and tie them with packthread, put them in the ſame pot you deſign to boil your Rice in; take the quantity of Rice you want for your Pottage, pick it very clean, and waſh it, then put it into the pot with your Chickens,

and put them into ſome good Broth to boil; be ſure to ſtir it now and then for fear it ſhould burn, and to add more Broth as the former waſtes: When your Chickens are boil'd enough, the Rice will be ſo too. When you are ready to ſerve dinner, take out your Chickens and put them into your ſoop diſh: Obſerve that your Rice be well taſted, and put it over your Chickens, and ſerve it hot.

You may make a border of Paſte round the rim of your diſh, or uſe Puff-paſte cut in Triangles and bak'd; tho' Garniture be ſeldom uſed; but do as you think fit.

Pottage of Capons and Fowls with Rice is made after the ſame manner.

Pottage of Profitrolles.

TAke eight ſmall Loaves of the bigneſs of an Egg, and one Loaf of a quarter of a pound weight of Paſte, raſp them well, and let them be of a fine colour, open them at the top, take out all the Crum very clean, and force them with ſome minced Partridge. [You'll find the manner of doing it in the Article of *Pottage à la Jacobine.*] Then boil your forced Loaves in good Veal Gravy; make a Ragout of Cocks-combs, and Sweet-breads cut in long pieces, and with ſliced Truffles, ſome ſmall Muſhrooms, and eight ſmall Artichoak bottoms; paſs all theſe in a ſtew-pan in melted Bacon, and put to it ſome good Veal Gravy; let it boil ſlowly: When enough, put a Cullis of Partridges to it, which is prepar'd as follows.

Half

Half roaſt a Partridge, then take it off, and pound it in a Mortar; take a pound and an half of a fillet of Veal, and a piece of Ham cut in ſlices, and garniſh the bottom of a ſtew-pan, adding an Onion cut in two, and a Carrot and Parſnip alſo cut in two; cover the ſtew-pan, and ſet it a ſweating till the Liquor ſticks lightly to the pan, but not till it burn: Drudge it with a duſt of Flour, and give it ſeven or eight rounds on the ſtove; moiſten it with half Gravy and half Broth, and ſeaſon it with Muſhrooms and Truffles, a whole Onion, ſome Parſley, and a little ſweet Baſil; let it ſimmer for about half an hour very ſlowly, then take out the ſlices of Veal, and put in the pounded Partridge: Strain it through a ſtrainer, taking care the Cullis be not too thick; paſs it into the ſtew-pan to your Ragout: Steep ſome *French* Rowls, as uſual, in half Gravy and half good Broth in your ſoop-diſh; lay your ſmall Loaves together handſomely and in good Order with an Artichoak bottom between each Loaf; garniſh the rim with Cocks-combs and Sweetbreads cut in long ſlices; let your Cullis be well taſted; fill up your ſoop-diſh with the Cullis, and ſerve it hot.

Pottage of White Profitrolles.

THis Pottage is made the ſame way as the laſt, only in the room of a brown Cullis, you muſt ſerve it with a white one *à la Reine*. You'll find the way to make it in the Chapter of Cullis's.

Pottage

Pottage of Profitrolles with Craw-fiſh.

YOU muſt force your Loaves, and boil your Cruſts the ſame way as above; put into a Stew-pan ſome Cocks-combs and Sweetbreads, with ſome Muſhrooms, Truſles and Craw-fiſh Tails, Artichoke Bottoms, and a Bunch of ſweet Herbs, add ſome good Veal Gravy, and let it ſweat gently; take off all the Fat, and put to it a Cullis of Craw-fiſh, (you will find the way to make it in the Article of Chicken Pottage with Craw-fiſh) your Cruſts being boil'd in the diſh you intend to ſerve the Pottage up in, put the eight ſmall Loaves in order upon your Cruſts, with the Artichoke Bottoms between each Loaf; garniſh the rim of your diſh with Cocks-combs and Sweetbreads cut in long pieces: Obſerve that your Ragout and Cullis of Craw-fiſh be well taſted, and not too thick; throw it on your Pottage, and ſerve it hot.

Pottage of Quails, Partridges, or Pigeons in Profitrolles.

TAke ſome Quails and boil them *a la Braize:* Paſs ſome Cocks-combs, Sweetbreads, Artichoke Bottoms, Muſhrooms, and Truſles in a little melted Bacon, and wet them with Veal Gravy; then take off all the Fat very clean, and bind it with a Cullis of Partridge, as is directed above, in the Pottage of Profitrolles. Take your Quails off the Braize, drain them a little, and throw them into

into your Ragout; then put each of them into a ſmall Loaf emptied for that purpoſe, together with a little of the Ragout; let them ſimmer a little in veal Gravy; ſoak your Cruſts in the Soop-diſh you intend to ſerve in, with half Gravy and half Broth; put your Loaves in order upon your Cruſts, with an Artichoke Bottom between two; garniſh the rim of your diſh with Cocks-combs and Sweetbreads, with ſmall Muſhrooms forc'd: obſerve that your Ragout and Cullis be well taſted; throw them on your Pottage, and ſerve it hot

Profitrolles of Partridges, Turtle-doves and ſmall Pigeons are done the ſame way.

Though theſe Pottages of Profitrolles be ſeldom uſed, I would however juſt mention ſome of them in this Place, that may ſerve in large Entertainments.

Another Pottage of Profitrolles.

TO conſiſt of ſix Loaves, three forced with Ham, and three others with Capon, garniſh with ſmall Fricando's of Veal glazed, a rim of Cocks-combs, and a Ragout of Muſhrooms, Artichoke bottoms, ends of Aſparagus, all paſs'd in a Stew-pan, with ſome good Veal Gravy a little thicken'd: Your Pottage being ready to ſerve, throw on your Ragout, and ſerve it hot.

Pottage of forced Pigeons with brown Onions.

TAke ſome large Pigeons, pick, draw and truſs them well, looſen the Skin off the Breaſt with your Finger, and force them with a Forcemeat thus: Take ſome white Fleſh of Fowls, or elſe a piece of Veal with a little Bacon and Calf's Udder blanched and ſeaſon'd with Pepper, Salt, ſweet Herbs and Spices; a few Muſhrooms, Truffles, Parſley, and young Onions; three or four Yolks of raw Eggs, and a few Crumbs of Bread boil'd in Cream: Mince all well together, and pound them in a Mortar; force your Pigeons with this Forcemeat, ſtop the Vent of your Pigeons with a Skewer, and blanch them, leaving them but a Moment in the boiling Water; pick them clean over again, and ſet them a boiling in a Pot of good Broth. Take ſome ſmall round Onions, cut off the Ends, and blanch them in Water; then peel them, and put them into a Pot with good Broth, and Veal Gravy, and ſet them a boiling; when boil'd, take them out very carefully for fear of breaking them, and put them into a Sieve to drain: Take a *French* Rowl, cut off the Cruſt, and put it into a Stew-pan, and put to your Cruſt the Broth your Onions were boil'd in, and ſet them to ſoak and ſimmer, when tender, put them in your Soop-diſh with your forced Pigoens upon them, and garniſh your diſh with the Onions; fill up your Soop-diſh with Veal Gravy, and ſee that it be well taſted; ſerve it hot. If you would

would have a binding, inſtead of Veal Gravy, bind it with clear Cullis of Veal and Ham.

Pottage of Turkies with Onions is made the ſame way as the laſt.

A Pottage of Parmeſan.

TAke ſmall raſped Loaves of the bigneſs of a midling Onion well raſp'd, dip them in a little melted Butter, and drudge them with raſped Parmeſan Cheeſe; put them in the Oven to take a fine Colour; boil ſome Cruſts of *French* Rowls as uſual in a Stew-pan with good Broth; when tender put them into your Soop-diſh, and put over your Cruſts ſome minced Partridge, and over that ſome raſped Parmeſan Cheeſe, and put this likewiſe in the Oven to take a fine Gold colour; take all out and garniſh the diſh with the little Loaves; you muſt have a large one done after the ſame manner, and forced with minced Partridge, to put in the middle of your diſh. Serve it hot.

Pottage of Partridges.

YOUR Partridges being pick'd, drawn, truſs'd and ſcalded, lard them with midling Lards of Bacon well ſeaſon'd, and half roaſt them; then take them off, and put them into a pot with a bundle of Roots, ſome Onions, and ſome good Broth: ſet them a boiling. Make a Cullis after this manner: Take a pound or two of a Fillet of Veal, and a piece of Ham, cut them in Slices to garniſh

the

the bottom of a Stew-pan, ſlice an Onion, Carrot and Parſnip, and put the whole covered up over a ſlow Fire, when the Liquor ſticks to the pan without burning, put in a little piece of Butter, and a duſt of Flour; toſs that ſeven or eight times over the Stove, then wet it with half Gravy and half Broth, and put in ſome cruſts of Bread, a little Parſley, a Chibol, Muſhrooms, Truffles, and a very little ſweet Baſil, and let all ſimmer together; pound roaſted Partridge; the Cullis being enough, take out the ſlices of Veal, and put in the Partridge; ſtrain it through a ſtrainer, and put it into a pot and keep it hot; boil ſome cruſts of *French* Rowls in the Soop-diſh you intend to ſerve it in, or in a Stew-pan, with the Liquor that your Partridges were boiled in: When tender, lay them in your Soop-diſh, and lay your Partridges handſomely upon them; ſee that your Cullis be well taſted, pour it upon your Pottage, and ſerve it hot.

Pottage of Turkey with Endive.

DRAW, truſs and blanch your Turkey, wipe it dry, and pick it clean, tie it up in a large Bard of fat Bacon, and put it into a Pot with ſome good Broth, and a handful of ſhred Endive, and ſet it a boiling; take more Endive and blanch it in boiling Water; then take it out and put it in cold Water, drain the Water from it very dry, tie it up in a bundle, boil it with your Turkey, or in your Broth pot. Take your *French* Rowl, and cut

off the Cruſt, put it into a Stew-pan with the Broth your Turkey was boil'd in; having firſt ſtrain'd it, and taken off the fat very clean, your Cruſt being tender, put it into your Soop-diſh with the Turkey over it; garniſh the rim of the diſh neatly with the Endive; pour on ſome Veal Gravy; ſerve it hot and well taſted. Pottage of Turkey with Cellery is made the ſame way.

We make alſo Pottage of Capons, Fowls, and Chickens, with Endive and Celery, the ſame way as above.

Pottage of Capon forced with Oyſters.

TAKE a fat Capon, draw and truſs it for boiling, paſs the Finger between the Skin and Fleſh of the Breaſt, cut the Breaſt out and bone it; put the Fleſh on the Dreſſer with a little Beef-ſuet, ſome Bacon, and ſome raw Ham, Muſhrooms, Truffles, Parſley and chop-ed Onions; ſeaſon it with Pepper, Salt, ſweet Herbs, Spices, and three Yolks of raw Eggs, ſome crumbs of Bread boiled in Milk; mince all well together, and pound it in a Mortar; force your Capon with this Forcemeat; you may add if you pleaſe a Ragout of Oyſters; tie cloſe up both ends to preſerve the Force-meat, and roll it up in a bard of Bacon tied with packthread, and then make a Braize after this manner; put ſome bards of fat Bacon in a pot, with ſlices of Veal, and put in your Capon; ſeaſon it with Salt, Pepper, and ſlices of Lemon, a little ſweet Baſil, ſome Cloves, with

with ſlices of Onions, Carrots and Parſnips; cover the whole with bards of fat Bacon, and ſlices of Veal; put to it ſome Broth, and ſet it a boiling very ſlowly; then prepare ſome Veal Gravy, with a binding after this manner: Take a Stew-pan, and put in about a pound, or a pound and a half of a fillet of Veal ſliced, with ſome ſlices of Ham, and Onions cut in four pieces, a Carrot cut in four; cover your Stew-pan, and let it ſweat on a Stove till it begins to ſtick to the Stew-pan without burning: That done, take out all the Meat, and put in a piece of good freſh Butter, with a handful of Flour, more or leſs, according to the Quantity of Cullis you make; give it a fine Colour, keeping it ſtirring with a wooden ſpoon; then wet it ſufficiently with good Broth, and put in all your Meat again, and ſeaſon it with Cloves, a little ſweet Baſil, and ſome ſlices of Lemon; take off all the fat very clean; and be ſure obſerve it be well taſted; ſo ſtrain it through a ſilk Sieve, and put it in a Veſſel to keep it hot. Then blanch ſome good Oyſters in a Stew-pan over the fire; being blanch'd and well clean'd, put them in your thicken'd Veal Gravy; take care your Oyſters do not boil; take a *French* Rowl, cut off the cruſt, and put it into a Stew-pan with ſome clear Broth ſtrained upon it; then put it over the Stove to ſoak or ſimmer, and when it is well ſoaked, put it into your Soop-diſh; take out your Capon and drain it, and having taken off the Bard of Bacon, put it on your cruſt

cruſt, take ſome of the Oyſters out of your Veal Gravy, and garniſh the rim of your Soop-diſh with them; then put on your Capon, the Veal Gravy thicken'd, and the reſt of the Oyſters, and ſerve them hot.

Another time in the room of the Veal Gravy thicken'd, make uſe of a Cullis of Crawfiſh, if you have any; you may alſo ſerve Cruſt done the Oyſter way, with a Cullis the ſame as aforeſaid, and make your Bread ſtick to the bottom of your Soop-diſh, that they may hold well, and throw over it the Cullis and the Oyſters.

Cruſts with Cullis of Crawfiſh en gras.

TAke a round Loaf of a pound weight, cut it in two, and take out the crumb, and put the cruſt into a Stew-pan with ſome good Broth, as uſual, and put it on the Stove to ſoak till tender; then put it in your Soop-diſh, then put your Soop-diſh on the Stove, covered with a Gravy-pan; when it ſticks to the diſh (but before they burn) throw over it a Cullis of Crawfiſh, and ſerve it hot: You'll find the way to make this Cullis in the Chapter of Culliſſes, and in ſeveral other Articles of Pottages.

Cruſts with Cullis of Partridges.

MAke the Cruſt ſtick to your diſh as above-mentioned, throw a Cullis of Partridges upon it, and ſerve it hot.

You'll find the manner of making this Cullis in the Chapter of Culliſſes.

Cruſts with Muſhrooms.

TAke ſome Muſhrooms, paſs them in a Stew-pan with a little melted Bacon, wet them with a little Veal Gravy, and let them ſimmer a while; when enough boil'd, take off all the fat very clean, and bind them with a Cullis of Partridges, (you'll find the way to make it in the Chapter of Culliſſes) take a round Soop-loaf of about a Pound Weight, cut it in two, and take out all the crumb, and put the cruſt in a large Stew-pan with a Spoonful of Broth, put it directly in your Soop-diſh on the Stove, and let them ſtick to the diſh, but not burn; when they ſtick, throw over them your Muſhrooms, and ſerve them hot.

Cruſts with Truſles.

TAke ſome Truſles and pare them very neatly, cut them in ſlices, and put them in a Stew-pan with a little Veal Gravy, and let them ſimmer ſlowly; being done, bind them with a Cullis made of Veal and Ham, take a round Pottage Loaf, about a Pound weight, cut it in two, and take out the crumb, put the cruſt in a Stew-pan, and over it a Ladle full of boiling Broth taken out of the Broth-pot, put it directly in your Soop-diſh over the Stove, and let it ſtick to it, but not burn; when they ſtick to your diſh, throw on

it

it your Truffles, and the reſt of your Ragou, and ſerve them hot.

Cruſts with Morrels.

CUT your Morrels in halves, and waſh them in ſeveral Waters, to free them from Sand, drain them well, and paſs them in a Stew-pan with a little melted Bacon, then moiſten them with a little Broth; put in a bunch of ſweet Herbs, and let them boil gently; take a round Pottage Loaf about a Pound weight, cut it in two, put the cruſt only into a large Stew-pan, ſtrain on it a Ladle full of Broth taken out of your Broth-pot, put it directly into your Soop-diſh, and make it ſimmer till they ſtick to it, moiſtening it every now and then; keep it as whole as poſſibly you can, without cracking or breaking, moiſten it with the Broth that you boil'd your Morrels in, at the ſame time putting your Morrels upon it; then add a Cullis *à la Rein*, and ſerve it hot. You'll find the way of making this Cullis in the Chapter of Culliſſes.

Cruſts with Aſparagus Tops.

TAke ſome Aſparagus, and cut off but the green of them, blanch them, and put them into a little pot with ſome Broth, put them to boil, and bind them with a Cullis of Veal and Ham; take the cruſt of a round Pottage Loaf about a Pound weight, cut it, put it into a Stew-pan, pour over it a Ladle full of Broth, and range them directly in your Soop-

diſh; then put your diſh on the Stove, and make your cruſt ſtick to the diſh, but let them not burn; moiſten it now and then with a little Broth to keep it whole; when they ſtick to your Soop-diſh, throw on them your Aſparagus with their Gravy, and ſerve them hot.

Cruſts with Parmeſan Cheeſe à la Piémontoiſe.

TAke a round Pottage Loaf about a pound weight, unraſped, cut it in two, and take out part of the crumb, put it into a Stew-pan, and ſtrain to it a Ladle full of Broth out of the Broth pot; put it directly in a Patty-pan, and drudge them with raſped Parmeſan Cheeſe, then ſet it in the Oven to take a colour; garniſh the bottom of your Soop-diſh with ſlices of crumb of Bread cut very thin, and powder them with raſped Parmeſan Cheeſe; pour upon it a little Veal Gravy, and let it ſtick a little to your diſh; your cruſt having taken a good colour in the Oven, put it into your Soop-diſh, fill it up with a good veal Gravy, and ſerve it hot.

Bain-Marie.

TAke three pound of Buttock Beef, three pound of Fillet of Veal, and a pound of a leg of Mutton, the whole without its fat, with a Capon and a Partridge; take an earthen pot big enough to hold all this meat; ſcald this earthen pot before you uſe it, then put into it the meat aforeſaid, and ſeaſon it with an onion ſtuck with two Cloves, and a little Salt; pour into it three pints of Water, cover the

the pot with its cover, and ſtop it cloſe all round with paſte and paper, to keep in the Steam. Put on the fire a large Kettle of Water, and ſet it a boiling; then put your earthen pot into this Kettle, and keep ſome Water always boiling ready to put into the Kettle; as the other waſtes, keep always filling it ſo, for the ſpace of five hours: after which take it off and open it, and ſtrain the Broth through a Sieve or a Napkin, let it ſettle, and take off all the fat very clean. This is uſed for ſick people, or to ſoak cruſts in for Pottages; and when you have a mind to do it with Rice, you need only fill the belly of the Capon with Rice pick'd very clean, and do it the ſame way as above-mentioned.

A Broth to be taken in the Morning for Breakfaſt.

IS made of a piece of Buttock of Beef, a ſcrag end of Mutton, the bloody part of a neck of Veal, and what other meat you think proper, with two Chickens; your Chickens being boil'd, you pound the white fleſh in a mortar with crumbs of Bread ſoaked in Broth; and all being well taſted, you ſtrain it through a ſtrainer for to put on your boiled cruſt with the Broth that you have ready made.

You will find the particular Broths uſed for Pottages of *ſanté*, and others in their proper places. What is here mention'd is for ſick people, adapted to their purpoſe only.

Broth for conſuming.

PUT a leg of Mutton (without the fat) in an earthen pot, with a Capon, a fillet of Veal, a ſlice of Beef, a roaſted Partridge, and three quarts of Water; make it boil very ſoftly, till it be reduced to half, and ſqueeze it well through a cloth. This reſtorative may be found among the Pottages, under the title of Pottage without Water.

Veal Water.

YOU muſt cut a fillet of Veal in very thin ſlices, and boil them in an earthen pot full of water very ſlowly; when they have boiled one whole hour, ſtrain the water through a cloth without ſqueezing the meat, you may add to it Barley-water, or ſweet Almond milk with Sugar, in order to make it better.

Chicken Water.

PUT three or four Chickens to boil in a pot with ſome water, and make them boil two hours very ſlowly; when they are boiled, ſtrain the Broth through a cloth; you may add to it ſome Bugloſs, Borage, Endive, and other cooling Herbs, according to the neceſſity of Perſons, and Phyſicians Advice, this water purges gently, and is a cooler.

Capon Water.

BOil a Capon very ſlowly in an earthen pot with three quarts of water; your Capon being boil'd, and the water waſted to five pints, take it out without ſqueezing it. This water fattens in particular, if you boil ſome peeled Barley along with it.

Broth a la tour d'Auvergne.

PUT in an earthen pot well glaz'd, or in a ſilver Kettle, about ſix pounds of ſlices of a fillet of Beef without fat, three pounds of a fillet of Veal, and a blanch'd neck of Mutton. The whole being ſkim'd, put it on a moderate fire to boil ſlowly, ſeaſon it with a little Salt, three or four Onions, a couple of Cloves, three or four Carrots cut in four, three or four Turnips; put to it half a Hen or whole one; while it boils take off the fat now and then; let it boil ſlowly to make it amber colour; let not your pot be too big, and let the Broth be boiled away to three quarts. Your Meat being done, and your Broth reliſhing, ſtrain it through a Sieve into a glazed earthen pot, and keep it in a cool place. This Broth is very good for thoſe who have no appetite: you may make uſe of this Broth for a ſmall Soop, or to make Panada's with, boiling ſome crumbs of Bread with the white fleſh of a Fowl pounded, and then ſtrain the whole through a Sieve. The Duke of *Bouillon* made uſe of this Broth in his Sickneſs.

Pottage à la Bourgoiſe.

PUT in an earthen pot four pounds of Beef, and ſkim it, ſeaſon it with Salt, ſome Cloves, half a dozen Carrots, as many Onions, and three or four ſtalks of Celery, making with their Hearts a bunch, put them in your Soop, and waſh the remainder tied up in a Bunch, put it directly in your pot; then put in it a little leg of Veal, or other meat, with a ſmall neck of Mutton, all your meat together weighing about ſix pounds; then put the Hearts of your Celery into the pot, and let the whole boil ſlowly, putting the pot before the fire, that your Broth may boil only on one ſide; you may add two or three Lettuces tied together. Your meat being done, and your Broth reliſhing, ſoak ſome Bread in it, and place on the top the Hearts of the Celery, with ſome Onions and bits of Carrots. Another time you may boil in another ſmall earthen pot a handful of Sorrel, with ſome Endive, Chervil, and Lettuces; you'll make uſe of theſe things to put over your Soop. Take care that your firſt pot be not too large, otherwiſe your Soop will not be reliſhing.

Adver-

Advertiſement.

THE following Broths are all phyſical, and to be uſed only in caſe of Neceſſity, or by direction of an able Phyſician: The Author does not pretend to give theſe Receipts of them as his own Invention, but as he often made them himſelf, purſuant to the directions of learned Phyſicians; he thought therefore, that theſe Receipts would be very acceptable to thoſe who are ſtrangers to them, eſpecially ſince a Doctor's Preſcription does not always lead us to the exact method of placing every particular ingredient, nor even hint at the way of ordering them; neither does he think himſelf anſwerable for their ill ſucceſs, and wrong application through ignorance, chance or wrong and imprudent directions: But confining himſelf intirely within the bounds of the Kitchen, which is his only Province, he thinks he has done his part, by teaching how to make the ſaid ſeveral ſorts of Broths; and if he mentions ſome indiſpoſitions and ſickneſſes in which they may be uſed, it is becauſe he has been an eye witneſs to their good effect on the like occaſions; and ſome phyſical Treatiſes are full of ſuch Preſcriptions; but Books of that nature are not ſuppoſed to be within the reach of a Cook; and ſuch as are unacquainted with that Faculty, may think themſelves obliged to him, who furniſhes them with means of being cured without them.

A ſort of Pottage which the Poor may make inſtead of Meat Broth.

TAKE four ounces of ground Barley, Oatmeal, or pounded Rice, with an ounce of Harts-horn ſhavings; put all into a gallon of boiling water, and let it infuſe over a ſlow fire, till it be ſufficiently ſwell'd; let it boil to a perfect Coction, and ſtrain it while it is warm through a Sieve; add three ounces of common Honey to it, (the whiteſt is beſt) and ſkim it carefully: You may likewiſe mix a dozen or two of Almonds with it, either ſweet or bitter, peeled or pounded; or inſtead of Honey, you may take two ounces of Sugar, and as much of freſh Butter. You may alſo put the yolk of an Egg in it, a little grated Nutmeg, or ſome Pepper: Or elſe you may boil a few ſweet herbs with it, *viz.* Thyme, Sage, Winter Savory, with ſome white Onions and a little Salt. The Poor may alſo make a wholſome Pottage by mixing one or two yolks of Eggs in a pint of boiling water, with a little Honey or Sugar, and two or three ſpoonsfull of Wine.

To make a Pottage for one or two Perſons.

TAke four handsfull of Pot Herbs, pick'd, and waſh'd, and cut ſmall, two or three Onions cut ſmall likewiſe, three or four Leeks, half an ounce of freſh Butter or Bacon, four ſpoonsfull either of fine Flour, pounded Rice, Oatmeal or peel'd Barley, a dram of Salt, and a little Pepper; boil the whole in three quarts

of water, which muſt be reduced to a pint and a half, and kept for uſe. You may make at the ſame time Pottage enough for three or four days.

To make Pottage enough for fifty Poor for a little Money.

TAke two or three pounds either of ſalt Butter, Suet or Bacon; let them be melted in a Kettle big enough to hold both your melted Bacon or Butter, *&c.* and your Herbs: When this Fat or Butter is coloured and hot enough, throw in an handful of ſuch Potherbs and Roots as are in ſeaſon, *viz.* Sorrel, Beets, Lettuce, Chervil, Endive, Cabbage, Leeks, Turnips, Cucumbers, Pumpkins, *&c.* all in due quantities; and when they are pick'd, waſh'd and cut ſmall, put them into the Kettle, and ſtir it often to make it boil; then put in ſix Gallons of boiling water, ſeaſoned with half a pound of Salt, and half an ounce of Pepper; let the Kettle boil about a quarter of an hour, more or leſs, and your Broth will be done. If you have a mind to put either Peaſe, Beans, Lentils, Rice, Oatmeal or peel'd Barley, *&c.* into this Broth take half a buſhel of any of them, which muſt be ground after it has been dry'd in the Oven. This Pulſe being ground or pounded in a mortar, is done in a quarter of an hour like Pap; but when it is boil'd whole, the doing of it requires more Time and Trouble. To make this Broth the more reliſhing, put a little Garlick

lick, Chibols and Shallots into it; and to make it more nouriſhing, add two Bullocks hearts, or one of the Livers well chopp'd.

As ſoon as this Broth is thick enough, and whilſt it is boiling put five and twenty pounds of Bread cut in ſmall bits into it.

The hotter this ſort of Broth is eaten, the more nouriſhing and ſtrengthening, but the Bread ſhould boil in the Broth no longer than a minute. A large Copper built upon a ſtove would be beſt for the purpoſe: for then the third part of Wood or Coals will ſuffice; but if that conveniency cannot be procured, this ſort of Broth may however be made in a large Kettle.

The Diſtribution of the Broth.

Get a Ladle that will contain about half a pint, give a pint and half of this Broth at Dinner, and as much at Supper to each poor perſon that is above fifteen. The Expence of each perſon's Share of this Broth will come to about two pence.

Another ſort of Broth for the Poor when ſick or healthy.

TAke a pound of freſh Butter, or ſalt Butter, brown it in a frying-pan, add a pound of fine Flour, keep it ſtirring till the Flour is brown; then pour it into four Gallons of boiling water, let it boil together about half a quarter of an hour, then take it off and keep it in a ſtone pot. Here you have enough for a great many diſhes of Broth. If you'll make

but one diſhfull for an old Perſon, half an Ounce of Butter and as much of fine Flower will do; for a Child take but half the quantity.

This Broth is given to a Patient every third or fourth hour, as other Broth.

For healthy people, boil a ſufficient quantity of Onions, or of other Pot-herbs, Roots and Pulſe in four Gallons of Water; cut them all very ſmall, that they may boil the eaſier. Before you put in the Flour and Butter fry'd together, your Onions or Roots muſt be quite done, and then pepper and ſalt your Broth; mix ſome yolks of Eggs with it, if you can afford them. You may alſo make Broth with Bread ſoaked in it, adding a daſh of Vinegar, or ſome ſpoons full of Wine. There is no nouriſhment more proper than this for poor People or Soldiers. You may likewiſe give ſome of this Broth, (but without Vinegar) to Children, inſtead of Pap. This Broth is to be made every day in Summer, and every other day in Winter; when you take ſome out, ſtir it with a Ladle, that it may be the better mix'd.

Other Broth maigre.

BRoths maigre are generally made with Water, Onions, Leeks, Lentils, Herbs, Roots and Pumpkins; ſome put Fiſh, Frogs and Craw-fiſh into theſe Broths, which may be alſo dreſt after the manner of fine Biſques.

Milk

Milk Pottage is well known by every one, but to make it more palatable, beſides Salt, put a little grated Nutmeg into it, with ſome bitter Almonds, one or two Cherry-bay-leaves, and a ſpoonful of double diſtill'd Orange Flower Water.

As Cow Milk does not agree with every ones Conſtitution, and ſours and curdles in the Stomach, make uſe of Almond-milk; put wheaten Bread into theſe Broths, but no light Bread, becauſe there is too much Yeſt in it.

Broth for Children.

THIS Broth is prepared in a Pot made on purpoſe, if it can be procured.

Broth u Bain Marié,

To make this Broth, take a pound of a fillet of Beef, a pound and a half of Veal, half a Capon, or a Fowl not too fat, with an Onion ſtuck with Cloves; let all boil together over a ſlow fire, with water enough, till it boils away to a thin Jelly, ſo as to be neither too thick nor too thin.

Take care to give none of this Broth to Children, unleſs it be made the ſame day, eſpecially in Summer; keep it in a Stone-pot or in a Gally-pot, in a cool and dry place; ſkim off the fat before you uſe it.

Panada's for Children.

TAke the Crumb of ſtale Bread, crumble it ſmall upon a Napkin, or inſtead of this, take raſped Cruſts of Bread enough to make a Panada, add the yolk of a new laid Egg,

Egg, if you think fit; Children will find their Panada more reliſhing than their ordinary Broth or Pap. Inſtead of Bread, you may take pounded Rice boiled in water. This Panada muſt be pretty thin; and to make it the more nouriſhing or purgative, when the Child's Body is coſtive, add a ſpoonful of good Oil.

Panada for thoſe who are either recovering their Health or have loſt their Appetite.

PUT a ſpoonful of good Broth into a Stew-pan, with a piece of white Bread as big as half an Egg, which muſt be well ſoak'd; then pound the white of a Capon, or a Fowl; when pounded, you put it to your Bread, and ſtrain it through a Sieve; but take care your Panada be neither too thick nor too thin.

Panada with Oatmeal.

TAke one or two ounces of good Oatmeal, put it in lukewarm water, ſhift the water often, and ſkim off the Flower; put the remainder of it in the bottom of an earthen pot over the fire; let it boil gently in a pint and a half of water, till it is half boiled away, then take it off, and ſtrain it off immediately.

If the Panada ſo boiled be too thick, put a little water to it; but if too thin, boil it a little more, and add a little Sugar, and a ſpoonful of white Wine.

You may make another ſort of Broth with leſs trouble and charge, in this manner: Beat up the yolks of two new laid Eggs, with the fourth

part

fourth part of a porringer of good Broth, and let it be done (*au bain marie*) after the ſame manner as Eggs with Milk, without ſtirring it whilſt it boils. This may be given to Children, by putting in ſome thin ſlices of Bread.

Cooling and medicinal Broth.

EVery one knows that Broth is nothing but the Juice of Meat and Herbs made in boiling water, and is the moſt proper, and in a manner the only food in Fevers and other diſeaſes that are attended with a Fever, and do not allow of more ſolid nouriſhment, and require ſome particular ſorts of Broth.

Having choſen the Meat you deſign for your Broth, boil it with a ſufficient quantity of Water in an earthen pot, which is put over a quick fire; when your Broth is well ſkimmed, leſſen the fire, that the flame may not reach the top of the pot. If you are obliged to put any Herbs or Roots in your Broth, waſh them well, having firſt pick'd the Herbs, and cut and ſcrap'd the Roots.

Broth is commonly ſuppoſed to be enough when the water is boiled half away.

As ſoon as you take your Broth off, ſtrain it together with the meat, ſqueezing it more or leſs, according to the neceſſity of making it either ſtrong or weak; then put it into a Stone-pot or Galley-pot, and keep it in a cool and dry place: Whenever you have occaſion to give ſome of it to a Patient, warm it if poſſible (*au bain marie*) that is, in luke-warm water.

The

The Roots, Herbs, Flowers, Fruits or Seeds uſed for Cooling-broth, are the Leaves of Borage, Bugloſs, Lettice, Beet, Purſlain, Chervil, Pimpernel, white Endive, Sorrel, Dandelion, wild Endive, Lung-wort, Hops, Agrimony, Cowſlip, Violet, Perwinkle, Nettle, Fumitory, Elder-tops, Seeds of Pumpkins and Cucumber.

When ſeveral ſorts of Herbs or Roots are required for ſome ſorts of Broth, in a ſeaſon when they cannot be procured without great difficulty, uſe ſuch as you can eaſily get, and increaſe the quantity in proportion to thoſe that are wanting.

In ſhort, among the great Number of Plants which are uſed for Broth, you are often obliged to have ſkill in chuſing thoſe that are moſt efficacious for indiſpoſitions or diſeaſes, to which a preſent remedy is wanted.

Cooling Broth with Veal.

TAke half a pound of Veal cut in ſlices, and a Chicken, with a handful of four or five ſorts of the Plants before mentioned, which are to be picked, waſhed, and cut very ſmall; let them all be boiled in three pints of water, till they are half boiled away; then take it off the fire, ſtrain them off as before, and make them ſerve twice. The moſt common effect of this ſort of Broth, is to moiſten and to cool. It is of great uſe in ſuch diſeaſes as proceed either from heat or drought.

Chicken-Water.

FIll a Chicken ſkin'd and drawn, with an ounce and a half of the four cold ſeeds peel'd and a little bruis'd; put them into a varniſhed earthen-pot, pour over them three quarts of Water, let them boil over a ſlow fire, till your water is reduced to a quart, and then ſtrain it ſlightly through a Sieve. Let the water ſettle, ſtrain it off again, keep it in an earthen Veſſel, to be uſed on occaſion.

This Chicken-water cools and moderates the heat in a Fever; it is therefore given to drink in Agues and Fevers in the intervals of drinking Broth. This water is very proper in hot and burning Fevers, inflammations of the Lungs and Stranguries, and likewiſe for ſuch Patients as are of a weak conſtitution, and are inclinable to be thirſty.

Pectoral Chicken Broth.

TAke a Chicken, draw it, bruiſe and flat it, then put into the Belly an ounce of the four cold ſeeds a little bruiſed; half an ounce of peel'd Barley, as much Rice, and a little double refin'd Sugar. Let all boil over a ſlow Fire in three quarts of water, which when boiled to half, muſt be ſtrained off lightly.

Cooling Broths with a Calf's Liver.

TAke a freſh Calf's Liver; take out the Gall, add a Calf's Heart to it, if you think fit, which is to be cut in ſlices, and well

well washed; let them boil in two quarts of Water, which when boiled to half, is to be taken off and strain'd through a Sieve, without squeezing it; this is to serve twice or thrice.

In the Spring or Autumn, when Herbs have most strength, you may stick the Liver before you boil it with Plants, such as leaves of wild Endive, Harts-tongue, Chervil, Pimpernel, Cresses, or the like. This sort of Broth is very good for those that are in Fevers, either burning or malignant, *&c.* with frequent and inveterate vomitings, heavinesss and weakness of Stomach; for this Broth will quickly pass through, and will not lye heavy on the stomach; it likewise purifies and sweetens the Blood, and makes it circulate.

Some of this Broth is taken in the morning fasting; and then four hours after dinner, to be continued for a Month.

Moistening and cooling Broth with Herbs.

TAke some Leaves of Sorrel, Beet, Lettice Purslane and Chervil, two large handfuls of each, pick wash and cut them all small, let them boil with a crust of Bread, and two drams of fresh Butter in two pints of water, which when half boil'd away, is to be taken off and strained through a Sieve; and if it be required to keep the body open, as soon as it boils, add the Herbs before mentioned, with two drams of Cream of Tartar.

This Broth is to be taken for twelve or fourteen days, taking a Purge firſt, and another about a week after, and one after the whole is uſed.

Broth of Cray-fiſh to ſweeten the Blood.

TAke a Chicken (the fat of which muſt be taken off) and half a pound of Veal cut into ſlices, with eight Claws, and as many Cray-fiſh tails waſhed, and pounded in a marble Mortar; add to theſe ſome Lettices, Purſlane, Chervil, and white Endive, a handful of each, pick'd, waſh'd and cut ſmall: Let all boil together in three pints of water, till it is reduced to a pint and a half; ſtrain it off while 'tis hot, and make it ſerve twice. The fat is not to be taken off, becauſe that which ſwims upon this Broth, is only the oily Juice of the Cray-fiſh, in which its Efficacy conſiſts.

Viper Broth to purify the Blood.

GEt a Chicken, taking off the fat as before; ſome Pimpernel, Endive, Chervil, and Lettices, a handful of each, pick'd, waſh'd and cut ſmall; put a Viper to theſe which you muſt ſkin alive, and cut into bits; after you have taken off the head and tail, take out the Entrails, reſerving only the Heart and Liver. Let all be boiled in three pints of water, till half is boiled away; then take it off, ſtrain it though a Sieve, and make it ſerve twice. It is taken faſting every morning for fourteen

fourteen days, taking a Purge at firſt, and one at laſt. When the Blood requires to be purified more efficaciouſly, you may, inſtead of cooling Herbs, make uſe of half a dram of vulnerary Herbs of all ſorts well mix'd, as they come from *Swiſſerland*.

Red Broth very proper in Diſtempers, where opening Remedies are preſcrib'd, as in the Obſtructions of the Reins and Bladder, according to the Preſcriptions of Phyſicians.

TAke Graſs Roots of Straw-berry Plants, Dandelion, wild Endive, Agrimony, Sorrel and Burgloſs, a handful of each pick'd and waſh'd; beat theſe Roots with the handle of a Knife, to get out the hearts and ſtrings; then cut them ſmall, and let them boil for half an hour in a pot with ſix pints of water; add to theſe ingredients ſome leaves of Hops, Agrimony, Borrage, Bugloſs, Pimpernel, Dandelion, Spinage, Sorrel, wild Endive waſh'd and cut ſmall with ſome Purſlane, and the ſeveral ſorts of Maiden-hair, half a handful of each; let them all boil for a quarter of an hour; then take off the pot, and when your Broth is cold, let it run through a Sieve without ſtraining, and keep it in a Bottle well cork'd, in a cool and dry place: Half a ſpoonful of this ſort of Broth is taken in the morning faſting, with the ſame quantity of Veal and Chicken-broth, without Salt. The Patient may take ſome Glaſſes of this opening liquor at any other time of the day.

Broth with a Calf's Pluck againſt Pains in the Breaſt or Lungs.

TAke the freſheſt Calf's Pluck you can get, cut it into ſlices, ſhift it through ſeveral waters, as alſo ſome leaves of Ground Ivy, Colts-foot, Perwinkle, and red Cabbage, half a handful of each, with two Pippins, or Calville Apples, par'd and cut into ſlices. Let all be boil'd as uſual, and put a dram of brown Sugar Candy diſſolv'd in every porringer of Broth.

You may add to the Calf's pluck half a dozen of Cray-fiſh boil'd in water, and pounded in a marble Mortar, having firſt taken out the Gall. If the Pain in the Breaſt or Lungs is attended with a Looſneſs, and the Patient wants nouriſhment, put alternately in each porringer of Broth, the Yolk of a new laid Egg. You may, inſtead of the Calf's Pluck, make this Broth with a pound of a buttock of Beef. The taking of this Broth muſt be continued for a Month or ſix Weeks, and a Purge may be taken in the mean time, if needful.

As for thoſe Patients whoſe Blood is vitiated, without being in a Fever, they muſt make uſe of Fumitory and Cochlearia, or vulnerary Herbs from *Swiſſerland*.

To make this Broth the more efficacious, put the pot over lukewarm water, and pound ſome Bits of a Viper; ſtrain the Juice out of it, to mix with the other Ingredients: If you cannot get live Vipers, take a dram of their Powder.

Theſe

Theſe ſorts of Broth are very uſeful immediately after a fit of Apoplexy and Palſy; as alſo in curing the Itch, Eryſipelas, Morphew, Boils, *&c.*

Broth for obſtinate Head-ach.

TAke half a pound of Veal cut into ſlices, ſome leaves of Betony, Balm-gentle, and Elder-tops, a large handful of each; as alſo ſome Roots of wild Endive and Dandelion, half a handful of each, with the Claws and the Tails of eight Cray-fiſhes waſh'd and pounded. Let all be boil'd in three pints of water, which muſt be boil'd to half: Take it off, and ſtrain it through a Sieve.

Bitter Broth againſt Diſtempers in the Stomach, and Vomiting.

TAke ſome heads of little Century, Wormwood, St. John's-wort, ſome Flowers of Cammomile, and leaves of Carduus Benedictus, Harts-tongue and Veronica, with ſome bitter Orange peel, and Roots of Gentian; dry all theſe in a ſhady place; cut them very ſmall, and keep them well mix'd together in a tin Box; When you are diſpoſed to make uſe of them for Broth, take a pound of Veal, or a Chicken beat flat, and let the whole boil together in three pints of water, till it be half boil'd away; then let it run through a Sieve without ſtraining, and make it ſerve twice.

This ſort of Broth is to be uſed in the Morning faſting, and three or four hours af-

ter dinner, for fourteen days or three weeks, taking ſome Purge at firſt and at laſt.

Another ſort of Broth with a Calf's Pluck, againſt pains in the Breaſt or the Lungs.

TAke a freſh Calf's Pluck, as directed before, with ſome Jujbarbs, Sebeſtes, Dates, Figs, Jar-Raſins, half an ounce of each, and the ſame quantity of the ſeveral ſorts of Maiden-hair, which are the Adianthum, Spleen-wort, Harts-tongue, and Polypode: Let all boil in three pints of water, till boil'd away to half the quantity; then take it off, ſtrain it through a Sieve, and make it ſerve twice.

Chicken Broth againſt pains in the Breaſt or Lungs.

TAke a Chicken ſtuffed with a dozen of Jubarbs, and as many Sebeſtes, with flowers of Colts-foot, leaves of Lung-wort, Harts-tongue, Borage and Bugloſs, a handful of each: Let the whole be boiled together, till it be half boiled away. When your Patient is ready to take it, mix with this Broth twenty grains of Sulphur-ſalt.

Broths with Snails and Frogs, againſt a dry Cough.

TAke a dozen of Vine or Garden Snails, and the hind legs of two dozen of Frogs; let them have two or three boils, to take off the ſkim, then pound them in a marble Mortar; take alſo the white of four Leeks, or half

a dozen good Turnips, which you muſt ſcrape and cut ſmall, with a ſmall handful of peel'd Barley. Let the whole boil in two pints of water, till boiled away to one: Then let it run through a Sieve without ſtraining it, and make it ſerve twice: Before you give it to your Patient, put ten or twelve grains of pounded Saffron into the Porringer. This ſort of Broth is taken faſting in the morning, and three or four hours after ſupper, for a month or ſix weeks, taking ſome Purge when requiſite.

Broth againſt Obſtructions in the Meſentery, Liver and Spleen.

TAke a pound of a fillet of Veal cut in ſlices, ſome Roots of wild Patience, wild Endive, leaves of Chervil, Pimpernel, Agrimony, Harts-tongue and Creſſes, half a handful of each, pick'd, waſh'd and cut ſmall; add a dram of pounded Rhubarb, a dram of Wormwood Salt, and an ounce of Steel Filings waſh'd in warm water to cleanſe it, then tie it up, but not too tightly. Let the whole boil together in three pints of water, which muſt be boiled away to half the quantity. Then take it off, and throw away the Filings; ſtrain off the Broth ſlightly, and let it ſerve twice.

A Porringer full of this Broth is to be taken faſting every morning, and another Porringer three or four hours after dinner, for a Month: The Patient is alſo to take a Purge at firſt, another about ten days after, and one at laſt.

Broth

Broth againſt Vapours.

TAke ſome leaves of Mallows, Marſh-mallows, Betony, Mercury Herb, Mug-wort and Sorrel, a handful of each, pick, waſh and cut them ſmall, and let them boil in three pints of water to half the quantity; make it ſerve twice. Your Patient is to uſe this Broth in the ſame manner with thoſe mentioned before, to be taken in the morning.

A natural Broth of Cray-fiſh to purify the Blood.

BOil about a pound of a fillet of Veal in a ſmall earthen pot or Kettle, with two pints of water, and more, if you deſign to make your Broth thin, or a greater quantity than a Porringer full: Your fillet of Veal being enough, pound half a dozen of live Cray-fiſh; after they are well pounded, put them into a Stew-pan, with your Veal Broth, let it have a boil or two; ſtrain it through a ſilk Sieve, and ſerve it up hot. Take care the Broth be not too much ſalted.

Creſſes Broth.

PUT about a pound of a Fillet of Veal in a ſmall Kettle with two or four pints of water; ſkim it, let it boil ſlowly till half be boil'd away; then take two handfuls of Water-creſſes well waſh'd, chop them into your Broth; let them have three or four Boils; then ſtrain the whole through a ſilk Sieve, and ſerve it up hot. At another time, you may

pound

pound your Creſſes to make your Broth look greener, and be more cooling.

Chervil Broth.

DReſs this Broth in the ſame manner with the laſt; but inſtead of Creſſes, take ſome Chervil with a little Borage, and it will be very cooling.

Another ſort of Chervil Broth.

INſtead of boiling your Chervil, pound it, and take about a Glaſs full of its Juice; mixt it with your Broth whilſt 'tis hot, but not boiling, leſt the Juice loſe its taſte and quality. This Broth is very cooling, tho' it does not look pleaſing to the eye, by reaſon of its greenneſs; but it has more Virtue in the Spring, to ſweeten and purify the Blood, than in any other Seaſon.

Broth of wild Endive.

MAke this Broth, with a fillet of Veal, as before, put in two handfuls of wild Endive; let it have a boil; then ſtrain it off, and ſerve it up hot.

A Scorſonera Broth.

THis Broth is made like that before, but inſtead of wild Endive, take a dozen of Scorſonera Heads, which you muſt boil with the Veal. This Broth is very good for the Stomach.

Turnip Broth againſt a Cold.

PUT in a ſmall earthen Pot half a dozen of Turnips par'd and cut in Bits, with four pints of water, which muſt boil away to two; ſtrain well off the Turnips with their liquor; into which put about an Ounce and a half of Sugar; let it have three or four boils, and ſkim off the ſcum of the Sugar to make it clear: ſtrain it again through a Silk Sieve. This Broth is to be taken very warm every evening, and likewiſe in the morning, if you think fit.

Strengthening Broth, to warm the Blood of elderly and weak People.

GET about two hundred Sparrows ready pick'd and drawn, without waſhing and a leg of the beſt mutton you can get; having firſt taken off the fat cut it into ſmall Bits: Take an earthen pot well glazed, with a cloſe lid; put your Sparrows into it with ſome bits of Mutton, mix'd with a handful of wild Endive, as much Borage, Chervil, and Pimpernel chop'd ſmall, with a dram of Amber, three or four Cloves, and a quarter of an ounce of Salt: Cover the Pot with Paſte round the lid or Maſtick; and twiſt it with Hay from top to bottom: put your pot for forty days in Horſe dung, three feet deep both over, under and round it. After which time take out your pot, and ſqueeze the meat and herbs together through a Sieve or clean Napkin, to draw the Subſtance

Subſtance out of them, which you muſt put into a Glaſs or earthen Veſſel glaz'd, and keep in a cool place. When you make uſe of this ſtrengthening Broth, warm no more of it than the quantity you deſign to take. Thoſe who are indiſpos'd may take ſome in the morning, in the evening, and in the day time at the moſt convenient hours: This Broth is proper for raw cold Stomachs.

But as it is not enough to have hitherto ſhewn the way of making all ſorts of Broths, which may be conveniently uſed at all times, and in all places, it is proper for the Benefit of the Publick, to give Directions for making Broths for thoſe that travel into foreign Countries, and particularly for thoſe that are at Sea, or lead a military Life, or are ſhut up in a Town that is beſieg'd, or in Places infeſted with the Plague, and are deprived of all Commerce or Communication with their Neighbours; and where it is almoſt impoſſible for any one to find neceſſaries for making Broth at a time they are in the greateſt want of them. We will therefore exhibit, in this Place, the Compoſition of a ſort of portable Cakes made with the Juice of Meat, with which Broth may be conveniently made at all times and places.

The way of making Broth Cakes, which may be conveniently carried abroad, and preſerv'd above a Year.

TAke a quarter of a large Bullock, a whole Calf, or part of it only, according to its Bigneſs, two Sheep, and two dozen of old Hens or Cocks, or a dozen of Turkeys pick'd, drawn, and ſquaſhed with the Calf, and put them all into a large Copper with the Caf's feet and Sheep trotters ſcalded and clean'd, firſt taking off all the fat: Add to the Decoction twelve or fifteen pounds of Hartshorn Shavings, which muſt be boil'd apart and ſtrained off whilſt hot. Then pour over the whole four Pailfulls of ſpring water; cover the Copper cloſe; ſtop it round with ſome Paſte, put ſixteen pound weight upon it; boil it without ſkimming, on a ſlow fire, for ſix hours or more, till the whole be ſufficiently boil'd, which is known by the Bones coming off eaſily: Then take out the large Bones, leaving the reſt a ſtewing; and when done enough, take out your meat quickly, and mince it immediately; then put it in a large hot Preſs, cover'd with Iron, to ſqueeze out all the Gravy: This done, pour the extracted Gravy into the Copper, where the Broth remained, and preſently ſtrain the whole together through a hair Sieve, to take away the filthineſs; then let it cool, and take off the fat:

Seaſon this Broth immediately, with a moderate quantity of Salt, pounded white Pepper and

and Cloves; ſet it on to boil again, ſtir it continually till it turns brown Jelly (when pour'd into a plate) as thick as thick Honey. Then take it off, let it be half cold; then pour it directly into ſome glazed earthen Veſſels which are long and flat, and not exceeding three inches in depth.

As ſoon as it is quite cold, let it be dry'd, either in a hot Copper Oven, or in another Oven; after the Bread is taken out, take care your Broth does not burn nor parch. It muſt be as ſtiff as Glue, ſo that it may be eaſily broken with your hands, and make your Cakes of it, each weighing an ounce or two, which you muſt keep in glaſs Bottles in a Box or Barrel well clos'd in a cool and dry place, to be uſed when occaſion requires. Theſe Cakes, when diſſolved, are very reliſhing, and may be uſed either for ordinary Broth or Soops.

When you have occaſion to uſe this Broth, diſſolve in a pint of water an ounce and a half, or two ounces of theſe Cakes, according to the Strength you deſign to make your Broth of; this Broth made with Cakes, muſt be uſed after the ſame manner with that made of freſh Meat. By a ſmall quantity made of this Broth, you may eaſily know what Cakes are requir'd for a larger.

You may give theſe Cakes the taſte of either Turnips, Onions, Chervil, Cellery, Leeks, *&c.* boiling ſome of them with your Meat, to make your Cakes the more palatable. The lovers of Herbs may uſe theſe Cakes to make

Broth, when they are travelling, and have neither time nor convenience of getting the neceſſary Ingredients.

The manner of making a little Quantity of Broth in Cakes.

PUT ten or twelve pounds of Beef in a glazed earthen pot, ſkim it, put in a Cock or an old Hen, two or three pounds of a leg of Veal, or a Calf's foot; ſeaſon the whole with whole white Pepper, Cloves, Mace, a ſmall quantity of each; let your meat boil ſlowly, about eight or ten hours; and then ſtrain your Broth through a Sieve or a Napkin, to extract all the Gravy of your meat; then take off the fat, and let the Broth ſettle till next day. After which, put it again into an earthen pot, let it ſtew till it be as thick as Syrup. This being done, put it into an earthen diſh, let it dry throughly on hot Cinders or Sand, or in an Oven moderately hot. Inſtead of an earthen diſh you may take tin Patty-pans, ſquare or round, of the bigneſs of half a Crown; your preparation being ſtiff, take it out of the diſh or Patty-pans, and put it into a hair ſieve, and in a place that is always warm; be careful to turn it now and then; when it is dreſs'd, put it in a tin Box, with Paper between every two Cakes; keep them in a dry place. When you make uſe of theſe Cakes, boil ſome water; and when boiling, put in as many as you think fit, according to the quantity of Broth you deſign to make. One Cake is enough for a Porringer full of Broth.

Of

Of Gravy, Cullis, Sauce and Salpicon.

The manner of making Gravy.

TAKE clean Beef, in proportion to the quantity of Gravy you intend to make, and cut it into ſlices; take a Stew-pan, place in it your ſlices, and put in Beef according to the quantity of Gravy you will make: put in a couple of Onions cut in halves, and a couple of Carrots cut in two; then cover your Stew-pan, and put it over the fire to ſweat brown very gently, till it begins to ſtick to the Pan; being pretty clammy, moiſten it with good Broth, till you ſee it pretty brown; ſeaſon it with Parſley, green Onions, a crumb of ſweet Baſil and Cloves, and let it ſtew ſoftly; ſkim off the Fat; when it is done enough, ſtrain it off, and you may uſe it for what you have occaſion for.

Veal Gravy.

TAke a piece of Veal cut into ſlices, the quantity according to the Gravy you will make; place them in a Stew-pan, and put in a couple of Onions cut in ſlices with Carrots; cover your Stew-pan, put it over the fire to ſweat very ſoftly, till it begins to ſtick to the Pan; but take care not to burn it, and that it be not too

deep coloured; moiſten it with good Broth, ſkim off the Fat of your Gravy, and ſeaſon it with Parſley, green Onions, Cloves, a crumb of ſweet Baſil, and let it boil very ſoftly; when done, ſtrain it off, and you may uſe it upon occaſion for whatever you pleaſe.

The moſt uſual Cullis.

THIS Cullis is made ſeveral ways, which are here explained; but this firſt is reputed the beſt, and the moſt in vogue among all thoſe that have ſkill in Cookery. They take Meat according to the quantity of Cullis they have a mind to make: As for Example, If you treat about ten or twelve Perſons, you can take no leſs than a whole leg of Veal to make your Cullis with, and the nut of a Ham to make it good: Cut your leg of Veal in pieces the bigneſs of your Fiſt, place them in a Stew-pan; then put in your ſlices of Ham, a couple of Carrots and Onions cut in two, and put over your Cullis cover'd; let it ſtew ſoftly at firſt, and as it begins to be brown, take off the Cover, and turn it, to colour it on all ſides the ſame; but take care not to burn the Meat; when it has a pretty brown colour, moiſten your Cullis with the Broth made of Beef or other Meat; ſeaſon your Cullis with a little ſweet Baſil, ſome Cloves, with ſome Garlick. Pare a Lemon, cut it into ſlices, and put it into your Cullis with ſome Muſhrooms. Put into a Stew-pan a good Lump of Butter, and ſet it over a ſlow fire; put in it two or three handfulls

handfulls of Flour, ſtir it with a wooden Ladle, and let it take a Colour: If your Cullis be pretty brown, you muſt put in ſo much Flour: Your Flour being brown, moiſten it with your Cullis; then pour it very ſoftly into your Cullis, keeping your Cullis ſtirring with a wooden Ladle: then let your Cullis ſtew ſoftly, and ſkim off the Fat: put in a couple of Glaſſes of Champaign, or other white Wines; but take care to keep your Cullis very thin, ſo that you may take the Fat well off and clarify it: To clarify it, you muſt put it upon a Stove that draws well, and cover it cloſe, and let it boil without uncovering, till it boils over; then uncover it, and take off all the Fat that is round the Stew-pan; then wipe off alſo the cover, and cover it again, and by that means you will have the fineſt Cullis in the World, provided you follow theſe Rules cloſe. If by chance your Cullis were too pale, and that you would give it a good colour, you need but put a bit of Sugar in a Silver diſh or a Stew-pan, with a drop of water, and ſet it over a Stove, and let it turn to Caramel, moiſtening the ſame with a little Broth; and then put it into your Cullis, and with a Spoon take off the Fat, till you ſee your Cullis be of a good colour; and if it is of a good colour, Caramel needs not be put in it. When your Cullis is done, take out the Meat, and ſtrain off your Cullis in a Sieve, or a ſilk Strainer, which is much better. This Cullis is proper for all ſorts of Ragouts, and to be over Fowls, put in Pies and Terrines.

Cullis another way.

CUT ſome Veal in pieces, place them in your Stew-pan with ſlices of Ham, a couple of Carrots cut in two, and a couple of Onions; cover your Stew-pan over a gentle fire; when the Meat begins to ſtick to the bottom of your pan, uncover it, and colour it all over; but let it not be burnt: If it is done as it ſhould be, moiſten it with Broth, and ſeaſon it with ſweet Herbs, ſlices of Lemon, ſome cloves of Garlick, and Cloves; take as much Flour as you think fit, according to the quantity of Cullis you are to make, and mix it thin with cold Broth, or water; then ſtrain off your Flour into your Cullis, and put by degrees more to it; let the Cullis ſtew ſoftly and be well done; if the colour is not deep enough, put Gravy in it; then the Fat being well taken off, and it having a good taſte, take out the Meat, ſtrain off your Cullis, and you may make uſe of it on all occaſions.

Cullis another way.

CUT your Veal in pieces, put them into your Stew-pan, with ſome ſlices of Ham, a couple of Roots cut in two, a couple of Onions cut into ſlices; cover your Stew-pan, and let it ſtew ſoftly; your Meat being of a good colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the fire, take a wooden Ladle, and ſcrape off well the brown that ſticks to your Stew-pan; put in

in it as much Flour as you think fit, according to the quantity of Cullis you will make; let it ſtew till it be of a good colour; then moiſten it with Broth, and put the Meat in again, and ſeaſon it with a few ſweet Herbs, cloves of Garlick, Lemon ſlices, with ſome Glaſſes of Champaign, or other white Wine; let it ſtew well, and take the Fat well off; and being well done, and of a good Reliſh, ſtrain it off in a Sieve, or elſe in a ſilk Strainer, and you may uſe it with all ſorts of Entries.

Another way of making Cullis.

ORder this Cullis like the other, having taken its colour, as ſaid before: The difference is, that before you moiſten your Cullis, you put in it a good lump of Butter, and ſtir it with a wooden Ladle, and put in as much Flour as you think fit, for the quantity of Cullis you are to make; moiſten it with good Broth, and let it ſtew well; ſeaſon it the ſame way as the other here before mentioned; which being done, ſtrain it off, and uſe it like the other, where you think fit.

At another time, when your Meat begins to ſtick, and your Caramel is pretty deep coloured, take out your Meat, and put in a good lump of Butter; then put your Stew-pan over a ſlow fire, to take off the brown in the Pan; put in it ſome Flour, and when you ſee a froth over your Flour, moiſten it with Broth, and put your Meat in again; moiſtening at laſt the ſame with Veal Gravy, and doing the ſame with other Cullis.

Cullis of Ham

IS made divers ways; I begin with that I think beſt, according to my own and the beſt Cook's Judgment, which is ordered as followeth, *viz.* Take a Stew-pan, put in it three pound of Veal cut like Dice; take a Ham, take off the Sward, and the Fat, and cut it into ſlices well ſhaped, and put them in a Stew-pan, with your Veal, and a couple of Carrots cut in two, and a couple of Onions: cover your Stew-pan, and do it very gently over a ſlow fire at firſt; and when you ſee your Meat begin to ſtick to your pan, uncover it, and turn your ſlices of Ham, that they may take a colour; then take out your ſlices of Ham and the Veal: Put in your Stew-pan a lump of Butter, and a little Flour, and ſtir it well with a wooden Ladle; moiſten it with good Broth, not ſalt, and put in again your Meat and your Ham, and ſeaſon it with Lemon ſlices, ſome cloves of Garlick, and ſome Glaſſes of Champaign, or other white Wines. Go on a thickening your Cullis with the moſt uſual Cullis; ſkim off the Fat; when done, take out all your Meat with the Ham; ſtrain off your Eſſence in a ſilk Strainer, and uſe the ſame with all ſorts of Meat, and hot Paſtry made with Meat, or Fiſh dreſs'd with Gravy. Put again your ſlices of Ham into your Eſſence, to make uſe of them on ſeveral occaſions, *viz.* Being cut into Dice, in putting over a piece of Beef, or Artichokes bottoms and;

and when cut into ſlices for Chicken, young Fowls, or what you think fit.

Another Cullis of Ham.

CUT ſome Slices of Ham very thin, order them very neatly in a Stew-pan, putting into it ſome Onions: Cover your Stew-pan, and put it over a ſlow fire, and take care they be not burnt; when your ſlices of Ham have a colour on one ſide, turn them; then take them out of the Stew-pan, into which you put a bit of Butter, and a duſt of Flour, ſtirring it a Moment with a wooden Ladle, and moiſtening it with good Broth and Gravy; put in again your ſlices of Ham, ſome cloves of Garlick, a Glaſs of Champaign, or other Wine, with ſome Muſhrooms. Take a Lemon, pare it, cut it in ſlices, and put it into your Cullis: Go on a thickening it with your uſual Cullis, and ſkim the Fat well off; take out your ſlices of Ham, and ſtrain off your Cullis in a ſilk Strainer; then put in again your ſlices of Ham; if you will, you may make uſe of them on ſeveral occaſions, *viz.* in putting them upon Artichokes, upon Chicken, for Entremetts, or in putting a cruſt of Bread in the bottom of the diſh, and your ſlices of Bacon over it.

Cullis the Italian *way.*

PUT in a Stew-pan half a Ladlefull of Cullis, as much Eſſence of Ham, half a Ladlefull of Gravy, and as much of Broth,

three or four Onions cut in ſlices, four or five cloves of Garlick, a little beaten Coriander Seed, with a Lemon pared and cut into ſlices, a little ſweet Baſil, Muſhrooms, and good Oil; put all over the fire; let it ſtew a good quarter of an hour, take the Fat well off, let it be of a good taſte, and you may uſe it with all ſorts of Meat and Fiſh, particularly with larded and glazed Fiſh, with Chicken, Fowls, Pigeons, Quails, Ducklings; and in ſhort, with all ſorts of tame and wild Fowl.

Cullis of Cray-fiſh.

TAke the middling ſort of Cray-fiſh, put them over the fire ſeaſon'd with Salt, Pepper, ſweet Herbs, and Onions cut in ſlices; being done, take them out, pick them, and keep the Tails after they are ſcaled; pound the reſt together with the ſhells in a Mortar; the more they are pounded, the finer your Cullis will be: Take a bit of Veal the bigneſs of a Fiſt, with a ſmall bit of Ham, an Onion cut in four, put it to ſweat very gently; if it ſticks but a very little to the Pan, powder it a little, moiſten it with Broth, put in it ſome Cloves, ſweet Baſil in Branches, ſome Muſhrooms, with a Lemon pared and cut in ſlices; being done, ſkim well off the Fat; let it be of a good taſte; then taſte out your Meat with a ſkimmer, and go on a thickening it a little, with Eſſence of Ham; then put in your Cray-fiſh, and ſtrain it off; being ſtrained, keep it to make uſe of it with all ſorts of firſt Courſe, with Cray-fiſh Cullis.

Cullis

Cullis of Cray-fiſh another way.

BOIL your Cray-fiſh for Soops; being boiled, pick them, pound your ſhells to make your Cullis, take a piece of Veal cut into ſlices, put them in a Stew-pan with ſome ſlices of Ham, two or three Onions, with ſome bits of Carrots, and put it over the fire; let it be a doing gently; being a little ſticking, moiſten it with good Broth; put in it ſome crumbs of Bread uſed for Soops; your Cray-fiſh being pounded, take your Meat and Roots out of your Cullis; take off the Fat, and let it be of a good taſte; put in your pounded Cray-fiſh, ſtrain it off, and put this into a ſmall Kettle; pick the Cray-fiſh tails, and put them in your Cullis, keeping it hot. This Cullis may ſerve for all ſorts of Soops with Cullis of Cray-fiſh tails, with thoſe of Rice, and with ſoaked cruſts, *&c.*

Another Cray-fiſh Cullis half brown for Soops.

TAke Cray-fiſh, waſh them, and being boil'd pick them, and pound the ſhells as much as poſſible; then take a bit of Veal, cut into ſlices, and put in a Stew-pan with ſlices of Ham, Onions, and ſome bits of Carrots; then ſet it a ſweating, being a little clammy, moiſten it with good Broth, and a little Veal Gravy; ſeaſon it with ſome Muſhrooms, Lemon ſlices being par'd, Cloves and ſweet Herbs. Being ſtewed, take your Meat out, put in it a Ladlefull of your Cullis, and let it be reliſhing; take the Fat well

well off put in it your pounded ſhells, and ſtrain it; put it in a ſmall Kettle with your Cray-fiſh tails pick'd, and keep it hot: This Cullis may be uſed with all ſorts of Soops made half brown.

White Cullis (à la Reine.)

TAke a piece of Veal and cut it into ſmall bits, with ſome thin ſlices of Ham, and two Onions cut in four pieces; moiſten it with Broth ſeaſon'd with Muſhrooms, a bunch of Parſley, green Onions, three Cloves, and ſo let it ſtew; being ſtewed, take out all your Meat and Roots with a Skimmer; put in a few crumbs of Bread, and let it ſtew ſoftly; take the white of a Fowl, or of a couple of Chickens, and pound it in a Mortar; being well pounded, mix it in your white Cullis, but it muſt not boil, and your Cullis muſt be very white; but if it is not white enough, you muſt pound one or two dozen of ſweet Almonds pared and put into your Cullis; then boil a Glaſs full of Milk, and put it in your Cullis; let it be of a good taſte, and ſtrain it off; then put it in a ſmall Kettle, and keep it warm; and you may uſe it for all ſorts of Soops (*au blanc*) for cruſts of Bread and Biſques *(au blanc.)*

Green Cullis with green Peaſe.

TAke green Peaſe, let them be done without Liquor, take a handful of Parſley, as much Spinage, with a handful of green Onion tops; blanch all theſe in boiling Water, then

then put them into freſh Water; take them out and ſqueeze them well, and pound them; put into a Stew-pan a piece of Veal cut in dice, ſome ſlices of Ham, alſo an Onion cut ſmall, put it over the Stove to ſtew gently; being a little clammy, moiſten it with your ſoaking Broth, and let it ſtew ſoftly; put in it a handful of green Parſley, green Onions, Cloves, a bunch of Savory; being ſtewed, and of a good taſte, take out your Meat and Greens; then pound your Peaſe, and mix them with your Cullis, and with the tops of green Onions, and ſtrain it off with a Ladle-full of Cullis. This Cullis may be uſed with all ſorts of Terrines with green Peaſe, Ducklings with green Peaſe Purey, and with all ſorts of diſhes that are made with a green Sauce; when you ſtew green Peaſe, or Cucumbers cut into dice in their ſeaſon, put ſome of this Cullis over them.

Green Cullis for Soops.

TAke Peaſe, boil them in a ſmall Kettle, with good Broth; take a piece of Veal, a bit of Ham, with an Onion, cut alltogether into ſmall Dice, and put them a ſweating very gently over a fire; being a little clammy, moiſten them with your ſoaking Broth; ſeaſon it, and let it ſtew ſoftly; take Parſley, the tops of green Onions and Spinage, of each a handful; and after they are pick'd, waſh'd and blanch'd in boiling Water, ſqueeze them well, and pound them; then take them out of the Mortar,

Mortar, and pound your Peaſe. Your Meat being ſtewed, take it out of the Cullis with a Skimmer, take off the Fat from your Cullis, let it be of a good taſte, and mix your Peaſe and the tops of green Onions with it, and ſo ſtrain it off: This Cullis may be uſed with all ſorts of green Soops, and Soop cruſts.

Cullis of green Peaſe.

TAke large green Peaſe, a handful of Parſley, green Onions, put all together a ſweating very gently in a Stew-pan with a good lump of Butter; take a piece of Veal, cut it into ſlices, with ſome ſlices of Ham; put them into a Stew-pan, with an Onion cut into four over the fire, to ſweat very ſoftly; being a litle clammy, moiſten it with your ſoaking Broth, and ſeaſon it with Parſley, green Onions, Cloves, a Branch of Savoury; let it be of a good Taſte: Your Peaſe being done, pound them; being pounded, take your Meat out of your Stew-pan, mix it with your Peaſe, then ſtrain it off, put it in a ſmall Kettle, and keep it warm; you muſt put the ſame over your green Soops and Soop cruſts; boil a handful of green Peaſe by themſelves, let them be of a good taſte, and put them into your green Cullis.

Cullis of Partridge.

POund roaſted Partridges: take a piece of Veal cut into ſlices with a bit of Ham: put it together into a Stew-pan with Onions and

and a Carrot cut into bits, let it ſweat upon the fire, till it ſticks; then moiſten it with good Broth and Gravy, ſeaſon'd with a ſlice of Lemon, a little ſweet Baſil and Muſhrooms; let your Meat ſtew very ſoftly; this done, take it out with the ſkimmer, ſkim the fat well off: Let it be of a good taſte, and mix your Partridges with it together with a Ladle of other Cullis: Strain it off, put it in a ſmall Kettle and you may uſe it with Soops made with Cheſnuts, with Cardes, glaz'd Soops, with Soops à la Jacobine, and with firſt courſes, in making the ſame a little thicker.

Cullis of Lentils.

TAke Lentils, pick and waſh them, then put them into a ſmall Kettle with good Broth, an Onion, a piece of middling Bacon cut faſhionably to garniſh your Soop with, and ſet it a boiling ſoftly; take a piece of Veal and a piece of Ham cut into ſmall bits, put them into a Stew-pan with an Onion, and let it ſweat gently over the fire, till it grows clammy; then moiſten it with your ſoaking Broth, and Gravy, ſeaſon it with Parſley, ſweet Herbs, green Onions and two or three cloves of Garlick, and let it ſtew ſoftly; your Meat being ſtew'd, and your Cullis of a good taſte pound your Lentils, and take out your Meat; then ſtir up your Lentils with your Cullis, and ſtrain it off: you muſt keep by you ſome whole Lentils to put in your Cullis, ſo that it may look like a Cullis of Lentils; this Cullis may

be uſed with all ſorts of ſoaked cruſts with Lentils in making them a little thicker.

Sauce (à la Romaine.)

TAke a couple of Ladlefulls of good Broth, a Ladlefull of Gravy, and half a Ladlefull of Cullis of Ham; a Glaſs of Champaign, a few Coriander Seeds, half a Lemon pared and cut into ſlices, a ſtalk of Cellery cut into bits, a little Dragon, two cloves of Garlick, a little ſweet Baſil, and a Bay-leaf; let this ſauce be boiled ſhort to about a Ladlefull, and ſtrain it off in a ſilk ſtrainer; this Cullis is commonly uſed with Chicken, or what you pleaſe; it may alſo be uſed with all ſorts of Fowls, ſeeing the Broth palatable and not ſalted: you may take as much Broth as the quantity of the ſauce, you will make, requires: for a firſt courſe.

Sauce the Italian *way.*

CHop ſome Muſhrooms ſmall with Parſley, green Onions and green Trufles, if you have any; if you will make but a little Sauce, put a very little of each of theſe into a Stewpan, ſeaſon'd with Pepper, Salt, two whole Cloves of Garlick, a Glaſs of Champaign or Rheniſh, a ſlice of Lemon, with the Juice of half a one, two Spoonfulls of good Oil, and two flat Ladlefulls of Cullis or Eſſence; let all ſtew together a moment, taking out the Lemon ſlice and the Garlick; let it be reliſhing, and you may uſe it with either Fowls or Fiſh; if you have neither Cullis nor Eſſence, put in it

it a little Butter rowl'd in Flour, with a little Gravy. This Sauce may be uſed without being thickened, ſeeing only it be reliſhing.

Another Sauce the Italian *Way.*

TAke Terragon-blanch'd, two green Onions, two cloves of Garlick, ſome Muſhrooms with ſome Truffles, all together cut very ſmall: put the whole in a Stew-pan with a couple of ſpoonfulls of good Oil; put your Stew-pan over the fire, adding to it about half a Glaſs full of Gravy, a Glaſs of Champaign, three or four Spoonfulls of Cullis of Ham, a little Pepper, and the juice of a Lemon: Skim off the fat, as much as poſſible; it may ſerve for Chickens or young Fowls. Let it be of a high reliſh that the Lemon-juice may prevail, and ſerve it up hot.

Sauce (in Ravigotte.)

TAke a Terragon-pimpernel of Mint, Parſley, green of Onions, a little of each; blanch the whole in boiling Water, then put it into cold Water; take it out again and ſqueeze it, and cut it very ſmall; then put it in a Stew-pan with a Rocambole bruis'd, a little Gravy, a little Cullis, and the juice of Lemon, Salt, beaten Pepper, an Anchovy cut ſmall and a little Oil; put all this a moment over the fire, and let it be well reliſhing. This kind of Sauce may be uſed with all ſorts of Meat; alſo with roaſted Meat, putting it into a Saucer.

Sauce (in Ravigotte) another Way.

TAke the ſame ſort of Herbs, preſcribed in the Ravigotte above, waſh theſe Herbs well, being waſhed, cut them ſmall, and pound them, putting into the Mortar a little Gravy, a couple of Rocamboles, a little Pepper, a little Cullis ; put all together into a Stew-pan, heat it, and ſtrain it off; being ſtrained off, add to it a Spoonfull of Oil, keep it warm, and ſerve it up in a Saucer, with your roaſted Meat; you may alſo uſe it with Chicken, other Fowls and Fiſh.

Sauce (in Ravigotte) another Way.

TAke all thoſe ſorts of Herbs, as are mentioned here before ; being pick'd and waſh'd, and blanch'd, put them into cold Water; then take them out again, drain and ſqueeze them well; pound them in a Mortar; when pounded, put them in a Stew-pan with white Cullis, which is called Cullis *à la Reine* ; at another time, inſtead of Cullis you put it into a good lump of Butter roll'd in Flour, with half a Lemon cut into Dice ; a little Nutmeg, an Anchovy cut ſmall and a little Broth: Put your Stew-pan over the fire and thicken your Sauce, let it be of a good taſte; this Sauce may ſerve for all ſorts of Fowls.

Sauce (in Ravigotte) another Way.

TAke Terragon, Mint, and Parſley, cut a little of each as ſmall as can be: put all together

together into a Stew-pan, with a little Gravy and Cullis : boil it a moment, then ſeaſon it with Pepper, Salt, and the juice of a Lemon, and an Anchovy cut ſmall ; you may uſe this Sauce with all ſorts of Meat.

Sauce (in Ravigotte) another Way (à la Bourgeoiſe.)

TAke all thoſe Herbs mentioned here above : Cut them very ſmall, put them into a diſh with a little Broth, a good lump of Butter, and a bruiſed Rocambole, put your diſh over the fire and let it boil a little ; if you have any Truffles, you may put ſome in it cut ſmall, and the juice of a Lemon. Let not the Salt prevail too much ; you may make uſe of this Sauce with all ſorts of Fowls or Fiſh. Inſtead of Butter you may uſe Oil.

A ſweet Sauce.

TAke a ſmall Stew-pan ; put in it Vinegar, a Bay-leaf, a little ſtick of Cinnamon, and ſome Sugar, let it be boil'd to a ſhort Sauce, ſtrain it off and put it in a Saucer, and ſerve it up hot. Inſtead of Vinegar you may take *Wine.*

A Sauce with Fennel and Goosberries.

TAke young Fennel, cut it very ſmall, put it in a Stew-pan with a little Butter and a duſt of Flour, ſeaſon it with Pepper, Salt, and Nutmeg, moiſten it with a little Gravy or Water ; your Sauce being thicken'd, throw in

it your Goosberries blanch'd: Let it be of a good taſte, and uſe it with what you think fit: This Sauce is commonly uſed with Mackarels.

Minc'd Sauce.

CUt Onions, Muſhrooms and Truffles, if you have any, very ſmall with Capers and Anchoves; put into a Stew-pan a little Butter with your Onion; put your Sauce-pan over a brisk fire; give it two or three toſſes; now put in it your Champignens and Truffles, ſtrowing over them a duſt of Flour, and moiſten them with good Gravy: then put in it your Capers and Anchoves, with a glaſs of white Wine: thicken your Sauce with a Spoonful of Cullis. Let it be of a good taſte, and you may uſe it with all diſhes with a minc'd Sauce.

Salpicon.

TAke Sweet-breads of Veal blanch'd, cut it into ſmall Dice, two or three ſlices of Ham cut in the ſame manner, Muſhrooms and Truffles alſo cut into ſmall Dice, ſome ſlices of raw Fowls, cut likewiſe into Dice: Put your Ham a ſweating in a Stew-pan, and when colour'd, put in the reſt of the things with a Ladleful of Cullis, and as much Gravy: let it ſtew ſoftly and be of a good taſte; uſe it every where with diſhes dreſs'd with Salpicon, and put in it ſome Lemon-juice: you may alſo put into it Artichoke-bottoms cut into Dice.

Hot

Hot Sauce (in Remoülade.)

PUt into a Stew-pan ſome Onions, cut into ſlices, with one or two Spoonfuls of Oil; ſet this a moment over the fire, and put into it ſome Gravy and Cullis, a glaſs of Wine, two or three cloves of Garlick, half a Lemon cut into ſlices, a little ſweet Herbs, Cloves, Capers cut ſmall, and Parſley: let it be of a good taſte; put in it a ſmall Spoonful of Muſtard, and ſtrain it off; make uſe of this Sauce with all Diſhes with hot Remoülade.

Sauce in Remoülade another Way.

CUt ſmall ſome green Onions, Capers, Anchovies and Parſley, each by itſelf upon a Plate, with a clove of Garlick and a crumb of Shalot: Put all this into a Stew-pan, together with a few ſweet Herbs, two Spoonfuls of good Oil, as much of good Muſtard, the Juice of a Lemon, with a little Cullis: ſtir all well together, and you may uſe it with all ſorts of Fowls and broil'd Meat, and with roaſted Meat in a Saucer.

A thick Sauce with Pepper.

PUt into a Stew-pan ſlices of Onions, Thime, ſweet Baſil, a Bay-leaf, two or three cloves of Garlick, a Ladleful of Gravy, and as much Cullis, ſome ſlices of Lemon with a glaſs of Vinegar; put it over a Stove, let it be of a good taſte, and take off the fat; ſtrain it off, and ſerve it up in a Saucer with roaſted Meat; the

ſame Sauce may be uſed with all ſorts of Meat, that requires a thick Pepper-Sauce : and may alſo be made without Cullis.

Caper-Sauce.

PUt in a Stew-pan ſome Cullis of Ham, with Capers, to which you give three or four chops with a knife : Seaſon it with Pepper and Salt; let it be reliſhing and ſerve it up hot.

Sauce with Truſles.

TAke Truſles, pare, waſh them in Water, and cut them ſmall ; this done, put them in a Stew-pan with thin Cullis of Veal and Ham; ſeaſon it with Salt and Pepper ; let it ſtew ſoftly : Let it be of a good taſte, and ſerve it up hot.

The Sauce with Muſhrooms is made in the ſame manner.

Onion-Sauce.

PUt into a Stew-pan ſome Veal Gravy, with a couple of Onions cut in ſlices; ſeaſon it with Pepper and Salt, let it ſtew ſoftly, then ſtrain it off; put it in a Saucer, and ſerve it up hot.

Green Onion-Sauce.

PUt in a Stew-pan green Onions pared and cut ſmall, with a little of melted Bacon, ſeaſoned with a little Pepper and Salt; moiſten it

it with Gravy, and let it ſtew a moment; thicken your Sauce with Cullis of Veal and Ham: Let your Sauce be of a ſharp taſte and good reliſh, and ſerve it up hot.

Verjuice-Sauce.

BRuiſe your Verjuice in its ſeaſon, put it upon a plate with Pepper and Salt, and ſerve it up cold.

Other Verjuice-Sauce.

YOur Verjuice being pounded, take thin Cullis of Veal and Ham, put it in a Stew-pan, being hot, and put the Verjuice in it: Let the Sauce be reliſhing, and ſerve it up hot.

Sauce with freſh Muſhrooms.

PAre your Muſhrooms, mince them with a little green Onion and Parſley; put in a Stew-pan a little melted Bacon, and having given it four or five toſſes, moiſten it with Gravy; let it ſtew ſoftly over a ſlow fire, ſkim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham; let it be reliſhing, and ſerve up hot.

Sauce (au pauvre homme.)

TAke green Onions, pare and cut them very ſmall; put them in a Sauce-Boat with Pepper, Salt and Water; ſerve it up cold.

Sauce (au pauvre homme) with Oil.

TAKE a few green Onions and Parſley, put them in a Saucer with Oil, Pepper

and Salt; you may add to it a little Vinegar, and ſerve it up cold.

Sauce with Pepper.

PUT Vinegar in a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in ſlices, with a ſlice of Lemon, ſeaſon'd with Pepper and Salt; after a boil or two, taſte it, ſtrain it off, pour it into a Saucer, and ſerve it up hot.

Robert-Sauce.

TAke Onions, cut them into dice, put them in a Stew-pan with a little Butter, and keep them ſtirring; being half brown, drain off the Fat, ſtrewing ſome Flour over them; moiſten it with Gravy, and let it ſtew ſoftly upon a ſlow fire; ſeaſon it with Pepper and Salt; then thicken it with Veal and Ham Cullis, putting in a little Muſtard; make it reliſhing, and uſe it upon occaſion.

Ham Sauce.

CUT three or four ſlices of Ham, beat them flat, put them a ſweating over a Stove; being clammy, ſtrew over them a little Flour, and keep them ſtirring; moiſten them with Gravy, and ſeaſon them with Pepper, and a bunch of ſweet Herbs; let it ſtew gently; if it is not thick enough, add to it a little Cullis of Veal and Ham: Let it be of a high reliſh; ſtrain it off, and uſe it for all ſorts of white Meat roaſted.

Green

Green Sauce.

TAke the Graſs of Wheat, or of other Grains, pound it in a Mortar with a cruſt of Bread; take out the Graſs thus pounded, put it in a Sieve, and ſeaſon it with Pepper and Salt; moiſten it a little with Veal Gravy and Vinegar, then ſtrain it and ſerve it up cold with Lamb or Fowl.

Sauce for Ducks.

TAke Veal Gravy, ſeaſon it with Pepper and Salt, put in it the Juice of two Oranges, and uſe it for Ducks and Teals.

Sauce for Snipes.

THE Snipes being roaſted, take them off, take out the Intrails and the Liver; put them in a Stew-pan, ſquaſh them, ſeaſon them with Pepper and Salt, and moiſten them with a little red Wine; cut your Snipes into the Sauce, and if the ſauce is not thick enough, put in it two or three Spoonfulls of Veal and Ham Cullis; put it over the fire; when hot, let it be of a good taſte; ſqueeze into it the Juice of two Oranges, and ſerve it up hot.

Sauce with Mutton Gravy and Shalots.

PAre your Shalots, cut them very ſmall, put them in a diſh with Pepper and Salt, and Mutton Gravy or Veal Gravy; you may uſe this Sauce for legs of Mutton, or with Fowls.

Anchove Sauce.

WAſh well two or three Anchoves, take out the Bones, cut the Anchoves ſmall, put them in a Stew-pan, with a thin Cullis of Veal and Ham, ſeaſon'd with Pepper and Salt; let it be hot and reliſhing; you may uſe this Sauce with roaſted Meat.

A Carp Sauce.

LAY in a Stew-pan ſome ſlices of Veal and Ham, then take a Carp, ſcale it, and cut it in four or ſix pieces, and put it over your Meat, with a couple of Onions cut in four, a Carrot cut the ſame; cover your Stew-pan, and put it over the fire a ſtewing gently; when it begins to ſtick to the Pan like Veal Gravy, moiſten it with Broth, ſeaſon it with Cloves, ſweet Baſil, Lemon ſlices, cloves of Garlick, and a couple of Glaſſes of Champaign, or other white Wine; add to it a couple of Ladlefuls of your uſual Cullis, or elſe brown ſome Flour as it were for Cullis, and put in it the quantity required. Your Cullis being reliſhing, take out your Meat, and ſtrain off your Cullis. This Sauce may be uſed with all ſorts of diſhes with Carp Sauce. They commonly take Carps with ſoft Roes, becauſe they make uſe of theſe Roes, to ſhew that it is a Carp Sauce: the Sauce for Pikes is made in the ſame manner, except they take ſome ſlices of Pike, to ſhew that it is a Pike Sauce: This ſame Sauce may be likewiſe uſed with Fowls, Chickens, *&c.* Of

Of Entries of Terrines on Fiſh or Fleſh Days.

Terrine a la Regons.

The manner of making it is as follows, *viz.*

TAke a couple of Partridges, a couple of Rabbets, a Woodcock, half a dozen Pigeons, half a dozen Quails, three or four Fillets of Mutton, and a piece of a Fillet of Beef; lard all your Meat with ſmall Cardoons well ſeaſon'd; add to it a little middling Bacon cut ſmall, and let the Terrine be big enough to hold your Meat; place in it all theſe Fowls and Meat; cut the Rabbets into pieces, but leave the other Meats whole: This done, ſeaſon it with Pepper, Salt, fine Spices, and ſome ſweet Herbs, then overlay it with ſlices of Veal and Ham; cover your Terrine, and put ſome Paſte round the cover to keep it cloſe, and bake it in an Oven, or let it ſtew over a ſlow Fire, with a good quantity of hot Aſhes round and over it, renewing now and then your fire, and let it ſtew about five or ſix hours. Make a Ragout for it in the following manner, *viz.* Take ſome Veal Sweetbreads, waſh them in ſeveral waters and blanch them; then put them into cold water, cut them into bits, and put them in a diſh with fat Livers, Truffles and Muſhrooms: Put the whole into a Stew-pan with

with a little Bacon, moiſten it with Gravy, and let it ſtew over a ſlow fire: It being ſtewed enough, put in it Heads of Aſparagus, if they are in ſeaſon, and bottoms of Artichokes blanch'd; ſkim the Fat clean off, and thicken it with a good quantity of Cullis. Your Terrine being bak'd, take it off and wipe it clean, take off the Paſte, open it, take out the ſlices of Veal, ſkim the Fat off, and let it be well reliſhed, as alſo your Ragout, which muſt be hot; when you put it into the Terrine, then put it into a diſh, and ſerve it up hot. Inſtead of Terrine, you may make uſe of *a la Braiſe*, or you may bake it in an Oven.

Terrine of Rumps of Mutton with Cheſnuts.

TAke Rumps of Mutton, blanch them in hot water, cut off both Ends, and make thereof as many parcels, three or four in a parcel, as you have Rumps; garniſh the bottom of a ſmall pot with ſlices of Bacon and Beef, ſeaſon'd with Pepper, Salt, fine Spices, a few ſweet Herbs, and an Onion cut into ſlices: Put your parcels in the pot, and ſeaſon them top and bottom alike; cover them with ſlices of Beef, Veal and Bacon, and moiſten them with Broth or Veal Gravy: Cover your pot, and let it ſtew fire under and over, adding freſh Aſhes now and then; peel ſome Cheſnuts, and put them in a baking pan; put on its cover, and let them ſtew fire under and over, ſtirring them now and then:

When they are done take off their ſkin, clean them well, put them in a Stew-pan with a Cullis and Gravy, and ſtew them over a ſlow fire. The Mutton Rumps being ſtew'd, take them out, cut off the Packthread, and let them drain; then place them in the Terrine; let the Ragout of Cheſnuts be reliſhing, and mix it all together, and ſerve it up hot for your entry.

The Terrine of Beef Rumps with Cheſnuts is dreſs'd after the ſame manner as that of Mutton Rumps.

Terrine of Mutton Rumps with Turnips.

STew your Mutton Rumps after the ſame manner as you do them with Cheſnuts; ſcrape ſome Turnips, give them what figure you pleaſe; blanch them, then put them in a Stew-pan with Cullis and Gravy, and let them ſtew gently; when the Turnips are ſtewed, take them out of the Stew-pan, take off the Packthread, and let them drain; then place them in the Terrine, and add your Turnips to them; but let your Ragout of Turnips be well ſeaſon'd, and ſerve it up hot.

The Terrine of Beef Rumps with Turnips is dreſs'd in the ſame manner as the Mutton Rumps with Turnips: Beef Rumps muſt always be done *a la Braiſe*, the ſame as the Mutton Rumps.

Terrine of Mutton Rumps, with Bacon and Cabbage.

YOur Mutton Rumps being blanch'd, cut your Cabbages in two, and blanch them; when blanch'd, put them in cold water, and ſqueeze them well; put in the bottom of a ſmall pot ſlices of Bacon, Veal and Beef ſeaſon'd with Pepper, Salt, Cloves, with a few ſweet Herbs, ſome Carrots and Parſnips: Then divide your Mutton Rumps into parcels tied up with Packthread, and place them in a pot; tie up your Cabbage alſo, and put it into the pot. Take ſome Bacon, ſcrape the ſward and clean it; cut your Bacon into ſmall ſlices, without taking it off the ſward, then put it into the pot ſeaſon'd top and bottom alike, and cover them with ſlices of Bacon, of Beef and Veal; you may add to it a Partridge and a piece of Ham; cover your pot and let it ſtew fire under and over, renewing your fire now and then: The whole being ſtewed, take out the Mutton Rumps, the Cabbage and the Bacon; then place your Mutton Rumps in a Terrine; put between them ſome Cabbage cut in fillets, and ſome ſlices of Bacon: Pour into your Terrine an Eſſence of Ham, and ſerve it up hot.

The way of making Eſſence of Ham will be found in the Chapter of Culliſſes. Terrines of Lamb Rumps are made after the ſame manner.

Terrine

Terrine of Mutton Rumps with Cucumbers.

YOur Mutton Rumps muſt be done *à la Braiſe*; they being done, pour over them a Ragout of Cucumbers well ſeaſon'd, and ſerve it up hot.

The Terrine of Beef Rumps with Cucumbers is done in the ſame manner. For the Ragout of Cucumbers, ſee the Chapter of Cullis, Vol. III.

Terrine of Griſtles of Veal with Green Peaſe (à la Bourgeoiſe.)

HAving cut your Griſtles, waſh them well and drain them; put ſome Butter in a Stew-pan, and let it melt, then put in it your Griſtles and toſs it up; ſeaſon them with Pepper, Salt, a bunch of ſweet Herbs and ſome Onions, and drudge it with a little Flour; moiſten it with a little quantity of Gravy, and let it ſtew gently. Take the quantity of green Peaſe you think proper, put them with your Griſtles, and let them ſtew well; when ſtewed enough ſkim it, and thicken it with Cullis and Eſſence of Ham; let it be well reliſh'd; put it in your Terrine, and ſerve it up hot.

Terrine of Veal Griſtles, with green Peaſe Purey, Aſparagus, and Hearts of Lettices.

AFter you have cut the Griſtles of Veal, ſtew them *à la Braiſe* with fine Bacon. Take a pound of Veal and a piece of Ham cut into ſlices, and put them into the bottom of a Stew-pan,

Stew-pan, with an Onion cut in ſlices, and ſome Carrots: Cover the Stew-pan, and let it ſweat over a Stove; when it begins to ſtick to the pan, moiſten it with Broth, add to it ſome Champignons, a couple of green Onions, a little ſweet Baſil, Parſley, and three or four Cloves: Let the whole ſtew ſoftly together. Take green Peaſe, put them into a Stew-pan with Bacon or Butter, and a handful of Parſley, and as much of green Onions: Cover the Stew-pan, and put it over a ſlow Fire; take care to ſtir it now and then, and when they have caſt their water, and are boil'd, pound them in a Mortar: Then take the ſlices of Veal and Roots out of the Stew-pan, put your Peaſe into the Stew-pan, and ſtir them well, then ſtrain them off; let it be very green. Now blanch ſome hearts of Lettices with heads of Aſparagus; theſe being blanch'd, put them into cold water; take them out again and let them drain; then put them in a Stew-pan with a little Broth, and let them ſtew over a gentle fire; when ſtewed, take them out, take up alſo your Griſtles of Veal and the fine Bacon, and let them drain: Place them in the Terrine, and between them lay ſome ſlices of fine Bacon, with the hearts of Lettices and tops of Aſparagus round it; let your Pureè be well reliſh'd, pour it over them, and ſerve it up hot.

The Terrine of Pinions, Chickens, Fowls, Ducks or Pigeons, with Peaſe Purey, is done after the ſame manner.

Terrine

Terrine of Mutton Fillets with Cucumbers.

LARD your Fillets with good middling Bacon, and let it ſtew *à la Braiſe*, as before. The Fillets being ſtew'd, take them out, let them drain, and place them in the Terrine; pour over them a Ragout of Cucumbers, and ſerve them up hot. You will find the Method of making the Ragout of Cucumbers in the Chapter of Ragouts, Vol. III.

The Terrine with Fillets of Beef with Cucumbers, is done after the ſame manner as that of Mutton Fillets with Cucumbers as above.

Terrine of Fillets of Beef, with a minced Sauce.

TAke a Fillet of Beef, lard it with thick Bacon well ſeaſon'd, and ſlices of Ham, put it a ſtewing *à la Braiſe*; it being done, take it out, let it drain, and place it in a Terrine, with a minced Sauce over it, and ſerve it up hot.

The manner of making the minced Sauce is ſeen in the Chapter of Cullis.

The Terrine of Fillets of Mutton done *à la Braiſe*, with a minced Sauce, is done after the ſame manner as that of Fillets of Beef.

Hotch-Potch.

TAke ſome of the lower end of a Briſket of Beef, cut it into pieces two inches long and broad, put them into cold water, then blanch them; when blanch'd, put into

into a pot ſlices of Beef, and the Briſket-piece, with a great many Carrots and Parſnips; then ſeaſon it with Pepper, Salt, a bunch of ſweet Herbs, half a dozen Onions, a piece of Ham, and if you think proper, a piece of Cervelas; then cover it with ſlices of Beef, moiſten it with Broth, cover the pot, and put fire under and over it; when done, take out the Meat and the Carrots; then put the Briſket-piece with other Meat into a Stew-pan, and dreſs your Carrots as neatly as you can; put them to your Meat; then ſtrain off the Broth the Briſket-pieces were boil'd in, with the reſt of the Meat, ſkim it well, and let it be well ſeaſon'd; if there is too much Liquor, boil it to a ſmaller quantity; put ſome Butter in a Stew-pan, with a handfull of Flour, ſtir it with a wooden Ladle till it is pretty brown, then moiſten it with the Broth of the Hotch Potch; ſkim it well, let it be well taſted, put to it Parſley cut ſmall, and put it over your Griſtles of Beef and Carrots; keep it hot: Being ready to ſerve up, place it in a Terrine, and ſerve it for Entry. You may ſerve it up in a diſh as well as a Terrine; you may alſo add to it Mutton Griſtles.

Terrine of Chickens with Cucumbers.

TAke off the Wings of your Chickens, ſinge, pick, draw and truſs them clean; lard them half with Bacon and half with Ham: Then put into a ſmall pot ſome ſlices of Bacon and Veal, and your Pullets; ſeaſon them

with Pepper, Salt, ſweet Baſil and Onions; cover them at top, and ſet them a ſtewing gently with Fire under and over: Then take half a dozen of Cucumbers, pare them, cut them in four, give them what figure you pleaſe, and blanch them; then put them in a ſtew-pan with Gravy and Cullis, and ſo let them ſtew gently till they are done; when done, put in it as much Cullis as required for your Terrine; your Chicken being ſtewed, take them out to drain; place them in your Terrine with your Ragout of Cucumbers over them, and ſerve them up hot. Inſtead of this method you may fill your Chickens as you think proper, with forc'd Meat, and garniſh them with ſtuff'd Cucumbers: You have the manner of doing it in the Chapter of Ragouts, Vol. III.

Terrine (à la Bavaroiſe.)

TAke half a dozen of Quails all ready truſs'd, four midling Pigeons, two young Rabbits; cut off the hind legs, and lard them with Bacon, and the back with ſmall Bacon; cut off the head and flanks, and lard them likewiſe. Take an Eel cut in pieces the length of your Rabbits; put in your Stew-pan ſome ſlices of Veal and Ham, and put in it your Quails and legs of Rabbits, together with Champignons and Truffles; ſeaſon it with Pepper, Salt, ſweet Baſil, Onions, ſome ſlices of Lemons, and a couple of Glaſſes of white Wine; cover them top and bottom alike;

cover the Stew-pan, ſet it a ſtewing with fire under and over: It being half done, put in it your Pigeons, with Veal Sweetbreads, and let it ſtew till done. Your Eels and Rabbits being larded, put a Stew-pan over the fire with half a Bottle of white Wine, ſeaſon'd with Salt, Cloves, ſweet Baſil and Onions cut into ſlices; as ſoon as your Wine boils, put in your Eels, let them boil a little; after that, take them out, and put in your Rabbits in a Stew-pan, with ſome ſlices of Ham and Veal; moiſten them with Broth, adding to it a couple of Onions, and ſo let them ſtew: When they are ſtewed, take them out, ſtrain the Broth through a ſilk Strainer, and put them again into your Stew-pan; then put them over the fire, and let them ſtew, till they turn to Caramel. This done, put in your Rabbits and your Eels; cover your Stew-pan, and put it upon hot Aſhes, that they may glaze, and your Eel may be quite done: Take out your Quails, Pigeons and Rabbit-legs, place them neatly in a Stew-pan; put the Stew-pan wherein they have been doing over the fire, and moiſten it with a Ladleful of Gravy, and as much Cullis; ſkim it well, then ſtrain off this Cullis; let it have a good taſte; place your Quails and Pigeons, *&c.* in your Terrine, and pour your Cullis over them with the Juice of a Lemon, and then your Rabbits and Eels glazed croſs ways laid upon them, and ſerve them up hot.

Terrine

Terrine of Pinions with Muſhrooms.

PUT your Pinions a doing à la Braiſe; this done, take them out, and let them drain; then place them in the Terrine, and pour a Ragout of Muſhrooms over them; the method of making this Ragout, is in the Chapter of Ragouts, Vol. III.

The Terrine of Pinions with Cheſnuts and Turnips, with Cucumbers and green Peaſe, is done after the ſame manner as the Terrine of Mutton Rumps with Cheſnuts and Turnips before mentioned.

Terrine of Pigeons with Cray-fiſh.

PIck your Pigeons, draw and truſs them well. Put them in the bottom of a Stew-pan with ſome ſlices of Bacon, and place in it your Pigeons; ſeaſon them with Pepper, Salt, ſweet Baſil, and ſlices of Lemon; cover them top and bottom alike, and moiſten them with a Ladlefull of Broth; cover your Stew-pan, put it on with fire under and over: Make a Ragout with Cray-fiſh Tails, Truffles and Muſhrooms: Put all this into a Stew-pan, moiſten it with Gravy, and let it ſtew over a ſlow fire: This done, take your Pigeons out of their Braiſe, and place them in the Terrine; thicken your Ragout with a good deal of Cray-fiſh Cullis; let it be well reliſh'd, then pour it into your Terrine over your Pigeons, and ſerve it up hot. You muſt take care, that when you have put the Cullis in the Ragout, it does not boil, leſt it might turn.

The Terrine of Chicken with Cray-fiſh is done in the ſame manner as that of Pigeons. The Chicken may be filled with forc'd Meat, the ſame as thoſe with Cucumbers, and dreſs'd with Cray-fiſh like the Pigeons.

Terrine of Partridges with Cullis of Lentils.

TAke Partridges, pick, draw, truſs and lard them with thick Bacon and Ham ſeaſon'd; put them *à la Braiſe*; take a pound and an half of Veal, and a little Ham; cut this in ſlices, and put it into a Stew-pan, with an Onion ſlic'd, ſome pieces of Carrots and Parſnips; cover the Stew-pan, and put it a ſweating over the Stove; when it ſticks, moiſten it with half Broth and half Gravy; put in it ſome Muſhrooms, a couple of green Onions, a little Parſley, two or three Cloves, and a ladleful of Cullis: Let all together ſtew ſoftly; being well ſtewed, take out the ſlices of Veal, and put in it a few Lentils, which muſt have been boiled by themſelves: If you have any carcaſs of Partridge, pound it, and mix it with your Cullis where your Lentils are; ſtir it together, ſtrain off your Cullis, pour it into a Stew-pan, and keep it hot: The Partridges being done, take them out of their Braiſe, let them drain, then place them in the Terrine; let the Cullis be well reliſh'd, and pour it over the Partridges: Serve it up hot.

The Terrine of Ducks and Teals with Lentils is done in the ſame manner as that of Partridges with Lentils ſpoken of above.

Terrine

Terrine of Woodcocks.

YOur Woodcocks muſt be pick'd and truſs'd, but not gutted; blanch them, lard them with thick Bacon well ſeaſon'd, put them into the bottom of a Kettle or Pot with ſlices of Bacon and Beef beat flat; ſeaſon them with Pepper, Salt, a bunch of ſweet Herbs, an Onion cut in ſlices, a few Carrots, whole green Onions, a Bay leaf, and a little ſweet Baſil. Place your Woodcocks in the pot the breaſt downwards, ſeaſon them top and bottom alike; cover them with ſlices of Veal and Bacon; let it ſtew with fire under and over. Make a minced Sauce, *viz.* Take two or three green Onions, cut them ſmall, and cut a piece of Ham into Dice; haſh ſmall ſome Truffles and Muſhrooms: Put a Stew-pan over a Stove, with a little melted Lard and Ham cut ſmall; let it be a little browniſh, then put in it the green Onions, Truffles and Muſhrooms: Put all together over the fire, and moiſten it with Broth, then thicken it with Cullis, and add a few Capers and Anchovies cut ſmall. Your Woodcocks being done, take them out and let them drain; place them in your Terrine: Let your minc'd Sauce have a good reliſh, and pour it over your Woodcocks, and ſerve them up hot.

The Terrine of Snipes is done after the ſame manner as this of Woodcocks.

Terrine of Hares and Leverets.

SKin a Hare, cut it into Fillets, lard it with middling Bacon well ſeaſon'd; put two or three ſlices of Bacon into the bottom of a Stew-pan, with ſome ſlices of Ham, ſeaſon'd with Pepper, Salt, and fine Spice: Place theſe Fillets in the Stew-pan, ſeaſon'd top and bottom alike; put in green Truffles and Muſhrooms; lay over your Fillets ſlices of Beef beat flat, with ſlices of Bacon: Cover the Stew-pan, cloſing it with Paſte round, and put it a ſtewing, with fire under and over; take care the fire is not too quick: When done, uncover it, take out the Fillets, ſtrain all their Liquor, ſkim it well, let it be well reliſh'd, and thicken it with your Cullis; then place your Fillets in the Terrine, with your Ragout over them: Serve them up hot.

The Terrine of Leverets is done in the ſame manner.

Terrine of young Rabbits.

SKin young Rabbits, draw them, keep the Livers, blanch them, cut them in three, lard them with middling Bacon ſeaſon'd; put them in a Stew-pan in the ſame manner as the Fillets of a Hare abovementioned; cover and ſeaſon them the ſame; put it a ſtewing: When done enough, take out the ſlices, ſtrain their Liquor; place your ſlices of Rabbit in the Terrine, make a Cullis with Livers, the ſame as you do for Rabbit

Pye, which you will find in the Chapter of Cullis: Let your Cullis be well reliſh'd, and ſerve it up hot.

Terrine of Salmon in Meager.

CUT ſome pieces of Salmon the thickneſs of your Thumb, put them into the Stew-pan with Onions cut in ſlices, ſeaſon it with Pepper, Salt, fine Spice, and a bunch of ſweet Herbs, ſeaſon'd top and bottom alike; pour over it two Glaſſes of white Wine, with ſome Butter; cover the Stew-pan; put it a ſtewing, fire under and over; when done, take out the ſlices of Salmon, and place them in your Terrine; ſtrain off the Liquor; put over them a Ragout of Cray-fiſh, and ſerve it up hot.

You will find the way of making the Ragout of Cray-fiſh in the Chapter of Cullis.

The Terrine of Trouts is done after the ſame manner as that of Salmon above-mentioned.

Terrine of Salmon with Gravy.

PUT in the bottom of a Stew-pan ſome ſlices of Bacon and Ham, and over them your Salmon cut in pieces; ſeaſon them with Pepper, Salt, fine Spice and ſweet Herbs; lay over them ſome ſlices of Veal and Bacon, cover the Stew-pan, and put it a ſtewing, fire under and over: Then take out your ſlices of Salmon, place them in a Terrine, ſtrain off their Liquor, thicken it with a Cullis of Veal, and ſerve it up hot for Entry.

The Terrine of Quavivers is done in the ſame manner as that of ſlices of Salmon.

Terrine of Pikes and Eels in Meager.

TAke a Pike, gut and ſcale it, with an Eel ſkin'd; cut the Pike in four, and the Eel in Proportion; rub the Terrine with freſh Butter, ſeaſon it with Pepper, Salt, and fine Spice; place your pieces of Pike and Eel mix'd in the ſaid Terrine, and put a bunch of ſweet Herbs in the middle; ſeaſon top and bottom alike; put in it half a Glaſs of Champaign, or other white Wine, with freſh Butter over it; cover your Terrine, and paſte it round about, and let it ſtew over a ſlow fire; when done, take out the bunch of ſweet Herbs, ſkim it well, let it be well reliſh'd, pour in it a Ragout of ſoft Roes, and ſerve it up hot. See the Chapter of Ragouts. You may do this in a Stew-pan, as well as in a Terrine.

The Terrine of forc'd Pearches and Tenches are done in the ſame manner.

Terrine of Soles.

GUT your Soles, ſcrape them, cut off their heads and tails, cut them into large ſlices, ſeaſon'd with Pepper, Salt, and a little fine Spice; place theſe ſlices in a Stew-pan, ſeaſon'd top and bottom alike; put ſome Butter to it, cover the Stew-pan, and let it ſtew over a ſlow fire; it being ſtewed, take off the cover, ſkim it well, and pour into it a Ragout of Muſh-

Muſhrooms or green Truffles: Let it be well reliſh'd, and ſerve it up hot in your Terrine.

The Terrine of Fillets of Turbots or Barbots is done after the ſame manner.

The Terrine of Roaches is done in the ſame manner, but their heads are cut off: For the manner of making theſe Ragouts, ſee the Chapter of Ragouts.

Terrine of Fillets of Soles with Gravy.

HAving cut your Soles into Fillets, put in the bottom of your Stew-pan ſlices of Ham and Bacon ſeaſon'd with Pepper, Salt, fine Spice, and whole Parſley; place in it your Fillets of Soles, ſeaſon'd top and bottom alike; lay over them ſlices of Veal and Bacon, and cover your Terrine with Paſte round it; put it a ſtewing over a ſlow fire; when ſtewed, take off the cover, take out your ſlices of Veal and Bacon, ſkim it well, and put in it an Eſſence of Ham, or elſe a Ragout of green Truffles; let it be well reliſh'd, and ſerve it up hot in your Terrine.

The Terrine of Fillets of Turbots and Barbots with Gravy.

Terrine of Barnacles and Sea Ducks in Meager.

YOur Barnacles being pick'd clean, and drawn, keep their Livers, put them upon a Dreſſer, with a few green Onions and Parſley cut ſmall, ſome Muſhrooms and Truffles, ſeaſon'd with Pepper and Salt, a little fine Spice, ſome freſh Butter: Cut all ſmall together,

together, and put it into the belly of your Barnacle and ſow it up; put it into a Stew-pan with good Butter, and Onions cut into ſlices; place in it your Sea Ducks, ſeaſon them with Pepper, Salt, ſweet Herbs, Cloves, a couple of Glaſſes of Champaign, or other white Wine, a bit of Garlick, and a Ladleful of fiſh or other Broth; cover it, put it a ſtewing ſoftly, fire under and over; when ſtewed, take them out, let them drain, place them in a Terrine, pour over them a Ragout of ſoft Roes, Cray-fiſh tails, Muſhrooms and Truffles; let it be well taſted, and ſerve it up hot.

For the method of making this Ragout, ſee the Chapter of Ragouts, Vol. III.

Of

Of Courſes with Pigs, wild Boars, and Veniſon.

A Pig-Matelot.

SCALD and gut your Pig, and cut off the Head and the Petty-toes, then cut your Pig in four Quarters, put them with the Head and Toes in cold Water. Cover the bottom of a Stew-pan with ſlices of Bacon, and place over them the ſaid quarters with the Petty-toes, and the Head cut in two. Seaſon the whole with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, Onions cut in ſlices, and Garlick, with a Bottle of white Wine; lay over more ſlices of Bacon, put over it a little water, let it boil. Then take two large Eels, ſkin, gutt, and waſh them; cut them into pieces five or ſix inches long; and when your Pig is half boiled, put in it your Eels. Then boil a dozen of large Cray-fiſh, cut off the claws and take off the ſhells of the Tails. When your Pig and Eels are enough, lay firſt your Pig with the Petty-toes and the Head into the Diſh you deſign to ſerve them up in, then place over them your Eels and your Cray-fiſh with ſome Ham-gravy and ſome Cullis of Cray-fiſh if you have any; and then ſerve it up for a firſt Courſe or Remove.

Pig (in Porc-pie.)

TAke the Head, the Petty-toes, and the Tail of a Pig, let them be done in a good ſeaſoning, make a ſtuffing thus.

Take two or three nuts of Veal, take the Sinews, Griſtles, and Skins away, and two or three pounds of Beef-Suet with two pounds of Bacon. Mince all this, and ſeaſon it with Salt, Pepper, Chibbol, Parſley, Muſhrooms, and Truffles if you have any, the crumb of a pound Loaf boiled in Milk, and a dozen Yolks of Eggs. Mix the whole together and put it in a Mortar with the whites of your Eggs well beaten up, let it be thoroughly pounded.

Keep in readineſs a Ragout with young Pigeons made thus. Put in a Stew-pan a dozen of young Pigeons, ſcalded, truſſed, and blanched; a dozen of Sweet-breads done after the ſame manner, with ſome Muſhrooms, and green Truffles, if you have any, a Spoonfull of Broth and one of Gravy. Your Pigeons and Sweet-breads being half boil'd, put in ſome Cocks-combs, and Artichoke-bottoms cut in pieces, with ſome tops of Aſparagus when in ſeaſon. Thicken your Ragout with ſome Cullis; let it be reliſhing; let it be cold. Take an oval Diſh, make a border with your ſtuffing round it, then place your Pig's Head on one end of the Diſh, and on each ſide one of the fore Petty-toes, and on the other end of the Diſh the hind Petty-toes; form with

your ſtuffing in the middle of your Diſh a Pig. Then put your Ragout into your Diſh, with the reſt of the ſtuffing over it, rub it with Eggs, to make and ſmoothen it, then ſtrew over the whole ſome crumbs of Bread; clean the border of your Diſh, ſend it to be bak'd. Cover your Pig's Head with ſlices of Bacon and Paper, to keep it as white as poſſible, being bak'd and well coloured take it out, take off the fat, with the ſlices of Bacon and Paper. Cleanſe the border of your diſh and ſerve it up for a large courſe. This ſort of courſe is for great entertainments, becauſe the ſkin of the Pig ſerves to make a Galantine or Pommes d'Amour. The fleſh of your Pig may ſerve to make Galantines or the Stuffing for your Pig.

Take a ſmall Pig, ſcald and gut it clean, chop the Liver by itſelf; mince blanch'd Bacon, Truffles, Muſhrooms, Capers, Anchovies, a crumb of Garlick, and a few ſweet Herbs; the whole being blanch'd and ſeaſoned, fill therewith your Pig, and tie it with Packthread, put it on the Spit, be ſprinkling it with good olive Oil, and ſerve it up hot. Your Pig being rubbed with Roſin pounded will eaſily be ſcalded in pretty hot Water.

A Pig the German *Way.*

YOUR Pig being ſcalded and gutted clean, cut it in four quarters, and blanch it a little in melted Bacon. Then let it boil in good Broth, put in an Onion ſtuck with Cloves, a bunch of ſweet Herbs, ſome Salt, Pepper and

and Nutmeg. When almoſt done pour in it a glaſs of white Wine, then blanch in the ſame melted Bacon your Pig was blanch'd in, ſome Oyſters, ſtrewing over them a duſt of fine Flower, a bit of Lemon-ſlice, ſome Capers and Olives, and put this in with your Pig. When you diſh up your Pig, pour over it ſome Lemon-juice, and garniſh it with the fry'd Brains of the Pig and fry'd Parſley.

A Hanch of Veniſon.

YOUR Hanch being larded with thick Bacon, and ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spices, Parſley, Chibbol cut ſmall, pickle it with Vinegar, Salt, Pepper, Onions, ſome ſprigs of Parſley, ſweet Baſil, Thyme and Bay-leaves. Being pickled enough, put it on the Spit, baſting it with your pickled Liquor. Being taken off, diſh it up, putting over it ſome Pepper and Vinegar, thick Sauce, and ſerve it up for a courſe.

A Leg of a wild Boar.

YOUR Leg being larded with thick Bacon, and ſeaſon'd with Salt, Pepper, ſweet Herbs, fine Spices, Parſley and Chibbol cut ſmall, let it be pickled with Vinegar, Juniper-berries, Salt, Pepper, Onions, ſome ſprigs of Parſley, ſweet Baſil, Thyme, and Bay-leaves; and being pickled enough, put it on the Spit baſting it with your pickled Liquor. When enough roaſted, diſh it up and putting over it a Pepper and Vinegar Sauce, ſerve it up for a courſe.

a courſe. A fore Quarter or a Shoulder may ſerve to the ſame Purpoſe. The wild Boar's Fleſh may likewiſe be dreſs'd like a ſort of Fricaſee made with Hare call'd (*Civet*) amongſt Foreigners.

To make a Pig taſte like a young wild Boar.

TAKE a living Pig and let him ſwallow the following drink, *viz.* boil in a Stew-pan a little Water and Vinegar with ſome Roſemary, Thyme, ſweet Baſil, Organy, Mirlirot, Bay-leaves, Sage and Marjorem. This being boil'd and then cold, make the Pig ſwallow it, and whip him to Death; let him lay to cool about two hours, and when cold, then gut him, and put in the Belly a bunch of the ſame ſweet Herbs uſed in the draught; then ſkin your Pig, but not the Head, which you ſinge; cut the Ears cloſe off: Truſs it and lard it with middling Bacon, then put it on the Spit, and when roaſted you'll ſerve it up hot with Pepper and Vinegar Sauce over it.

Veniſon dreſs'd, viz.

A Loin of Veniſon being larded with thick Bacon, and ſeaſoned with Salt, Pepper, Nutmeg and pounded Cloves, let it ſoak for three or four hours together in white Wine with Verjuice, Salt, a bunch of ſweet Herbs, a green Lemon, and three or four Bay-leaves. This being pickled, roaſt it before a moderate fire and beſprinkle it with your Pickle; your Veni-

ſon

ſon being roaſted put it into the Dripping with a good Cullis to thicken your Sauce; mix with it Capers, Vinegar or Lemon-juice, and white Pepper.

Another Way.

A Piece of Veniſon being larded with fine Bacon, with Paper round it, put it to roaſt, when done enough, ſerve it up with a Sauce under it made with good Cullis, Gravy of Ham, Capers, Anchovies, a drop of Vinegar, Pepper and Salt.

Another Way in Ragout.

YOUR Veniſon being larded with thick Bacon and ſeaſoned with Salt, and Pepper, ſtew it in Broth or hot Water; put in it two glaſſes of white Wine, and ſeaſon the whole with Salt, a bunch of ſweet Herbs, three or four Bay-leaves, and a ſlice of green Lemons: Being done enough, thicken your Sauce with good Cullis. Serve it up with Capers, and Lemon-juice over it.

Veniſon (in Avet.)

YOUR Veniſon being cut into pieces the bigneſs of a Shoulder of a Hare, lard them with thick Bacon, ſeaſon'd with Salt and Pepper; then put them in a Pot with Broth, white Wine, a bunch of ſweet Herbs, Salt, Pepper, Nutmeg, Bay-leaves, and green Lemon ſlices; the whole being well ſtewed, thicken

en your Sauce with Cullis, and put in a dash of Vinegar, and serve it up for a Course. All sorts of Venison must be dressed with a Sauce high season'd.

Of Turkeys.

Young Turkeys stuffed with Cray fish.

TAKE a young Turkey, pick it and draw it cleanly, and singe it. Put your Fingers between the skin and the flesh; take off the breast, and make your forc'd Meat as followeth. Take some Beef Sewet, some blanch'd Bacon, Calf's Udder blanch'd, the flesh of a Chicken, some Mushrooms, some Truffles, if you can get any, some Salt and Pepper, some sweet Herbs and all Spice, some crumb of Bread boil'd in Milk or Cream, and a couple of raw Eggs. The whole being well minced and palatable, put part of this stuff into the belly of your Turkey, with a small Ragout of Cray-fish tails, and a little of their Cullis; tie both ends of your Turkey to keep in your stuffing; put the remainder of your stuffing over it, and blanch it again with Butter, Salt, Pepper, Parsley and Chibbol, taking particular care it be done very white; thrust a Skewer through the Thighs, spit it, and wrap it up in bards of Bacon, and Paper, tied with Pack-

thread, and roaſt it with a moderate fire. When done, take it, unſpit it, take off the Bacon, diſh it handſomely up, putting over it a Ragout of Cray-fiſh, ſerve it up hot for the firſt Courſe.

At another time you may ſerve up your young Turkey, by putting over it ſome Cullis of Cray-fiſh, inſtead of the Ragout.

Another way of dreſſing a young Turkey with Cray-fiſh.

TAke a young Turkey, pick it, draw it well, put the Liver upon your Dreſſer, with a little ſcraped Bacon, ſome Parſley, Chibbol, Salt, Pepper, ſweet Herbs, all Spice, Muſhrooms and Truffles, if you have any, and ſome Butter; mince well the whole, and put it in your Turkey; let it fry a little in a Stewpan with Butter, ſprigs of Parſley, Chibbols, Salt, Pepper and ſweet Herbs. Let your Turkey be well blanch'd; and when you have ſpit it, cover it with bards of Bacon and Paper; and when roaſted, diſh it up, and put in it a Ragout, as before ſaid, or ſome Cullis of Cray-fiſh, and ſerve it up hot for the firſt Courſe.

Another time, inſtead of mincing the Liver of your Turkey, cut it into four or ſix bits with ſome other Livers, Cray-fiſh tails, ſome ſcraped Bacon, ſhred Parſley, ſome Chibbol, Salt, Pepper, all Spice, and ſweet Herbs: The whole being well mix'd together, ſtuff therewith your Turkey blanch'd as before; when done,

done, diſh it up, putting over it Cray-fiſh Cullis, ſerve it hot for the firſt Courſe.

A young Turkey with Oyſters.

PIck your Turkey, draw it and ſinge it neatly, cut the Liver of it into bits, and put it in a Stew-pan, together with a dozen of Oyſters and a bit of Butter, ſeaſon'd with Salt, Pepper, ſweet Herbs, all Spice, Muſhrooms, Parſley, Chibbol; let it be a moment over the fire; then ſtuff your Turkey with theſe ingredients, and let it be blanch'd a little as before, then ſpit it, and tie over it bards of Bacon and Paper; mean while have a Ragout ready for your Turkey, make it thus: Take three dozen of Oyſters and blanch them in boiling water, drain them, take out your Bards, then put in a Stew-pan ſome Eſſence of Ham, and ſet it a boiling; ſkim off the Fat, taſte it, and put this with your Oyſters into another Pan: When your Turkey is roaſted, diſh it up, and put your Ragout over it, with the Juice of a Lemon; let it be reliſhing, and ſerve it up hot for a Courſe.

A young Turkey with Oyſters, and Cray-fiſh Cullis.

TAke a young Turkey, and order it as that before; but inſtead of uſing Eſſence o Ham, you'll put a Cray-fiſh Cullis over it, with the Juice of a Lemon; let it be reliſhing and ſerve it up hot for firſt Courſe.

A young Turkey with Oyſters after the Dutch *faſhion.*

GET a young Turkey ordered as that above, put it to roaſt; make a Ragout with Oyſtets as followeth: Blanch as many Oyſters as you pleaſe, take out the Beards; then put Butter in a Stew-pan, with about half a Spoonfull of fine Flour, and a drop of Gravy; ſeaſon the whole with Salt, Pepper, Nutmeg, with a little Vinegar; as ſoon as your Sauce is thicken'd, put in your Oyſters, and let it be reliſhing. When your Turkey is roaſted, diſh it up, with your Ragout over it; ſerve it up hot.

Another way of dreſſing young Turkeys.

AT another time you may blanch your Oyſters in their own liquor only (which you'll keep by you) and pick them as the other. Their liquor being ſettled, put ſome of it, with a couple of minced Anchovies, and a little Gravy in a Stew-pan well tinn'd: Then let them boil a little, and put in Butter, ſome of which muſt be roul'd in Flour; and when your Sauce is thicken'd, put in your Oyſters; and being ready to ſerve up, diſh up your Turkey with your Ragout of Oyſters, and the Juice of a Lemon over it; ſerve it up hot, for firſt Courſe. At another time you may put in it ſome Parſley cut ſmall, or elſe ſome Lemon cut into Dice.

Another manner of young Turkeys with Oyſters, after the Dutch *way.*

TAke a young Turkey, order it as above and make your Ragout as follows, *viz.* Blanch ſome Oyſters in their own liquor, which you keep by you, and pick them as ſaid before; put ſome of the ſaid liquor in a Stew-pan with four Yolks of Eggs, a bit of Butter, ſome Parſley and Terragon, Lemon cut in Dice, with Salt Pepper and Nutmeg: The whole being well blanch'd on the fire, put your Oyſters into your Pan; take care of letting your Sauce curdle. Your Turkeys being enough, cut the Legs and Wings, but not quite off, cut a ſlice on the belly, and ſqueeze it between two diſhes; then pour your Ragout of Oyſters over it, and ſerve it up hot for firſt Courſe.

A Courſe of young Turkeys glaz'd.

YOur Turkey being ſing'd, drawn, truſs'd and blanch'd over a clear wood cinder fire, lard it, ſplit it in the back, put into the Belly a Ragout of Sweetbreads, Muſhrooms, Truffles, if you have any, and ſome Artichoke bottoms; put it in a Pan to ſtew, with ſome ſlices of Veal, Ham and Bacon: When ſufficiently done, take out your Turkey, *&c.* put a ſpoonful of Broth in your Pan, and let it have only one boil with the reſt: Then ſtrain off your Broth through a ſilk ſieve, and take off the Fat; ſet your Broth on the fire again, and

boil it to a Jelly. Now put in your Turkey and Bacon again, and let the whole be for a while on hot cinders, till it be well glaz'd; and when you are ready to ſerve it, uſe for your Sauce Eſſence of Ham, or elſe an *Italian* Sauce: Then put your Turkey over the ſame, and ſerve it up for firſt Courſe.

To roaſt a Turkey àl Achia with a Ragout.

DRaw your Turkey, pick and ſinge it, mince the Liver well, with a little ſcraped Bacon, Chibbols, Salt, Pepper, ſweet Herbs, all Spice, and a bit of Butter; all which being well minced together, put it into the belly of your Turkey, and blanch it in a Stew-pan with good Butter, ſome Sprigs of Parſley, ſweet Herbs, Chibbol, Salt and Pepper: And after your Turkey is very white and plump, ſpit it and wrap it up in ſlices of Bacon and Paper. At another time, inſtead of mincing your Liver, you only cut it into four or five pieces, adding ſome more to it, together with ſome ſlices of Achia, and ſeaſon them as the other before. Take ſome Achia, cut it in thin ſlices, and blanch it in boiling water; then put it in cold water, and let it drain; after which put it in a Stew-pan with Gravy and Cullis, and let it take a boil. Your Turkey being done, diſh it up with your Ragout over it, pleaſing to the Eye and Palate. Serve it up hot.

A young Turkey roaſted with Mangots.

ORder your Turkey as that before, the Ragout only makes the difference. Take ſome Mangots, the ſofteſt you can get, take off the Fleſh by thin and ſmall ſlices, take out the inſide, and blanch them in boiling water; then put them in freſh water, put them in a Stew-pan with ſome Eſſence and Gravy, and let them have a boil. When your Turkey is ready, diſh it up with your Mangots over it, and ſerve it up hot for a Courſe.

Young Turkeys roaſted with Shallots.

ORder your Turkey as thoſe before; the Shallot only makes the difference: Your Turkey being roaſted, make a Sauce thus. Warm ſome Shallots cut ſmall in a Stew-pan with Gravy and Cullis, ſome Juice of Lemon and pounded Pepper, and ſerve up your Turkey hot, pouring this Sauce over it.

Young Turkeys (in Botine.)

THeſe ſorts of diſhes are properly but for great Entertainments. Take three fine young Turkeys, ſinge them, take off the legs without tearing their ſkins; likewiſe take off the wings, without taking off the pinions; but there muſt be no ſkin left on the wings to lard them the eaſier: Cut the white of your Turkey into Dice, with what remains on the carcaſſes: Take out of the leg, the great Bones, with ſome of the Fleſh, without hurting the

ſkin; leave a little ſtump of bone on the end of the leg, to ſerve to take hold of; cut this Fleſh likewiſe into Dice; then mix this Fleſh with ſome Muſhrooms, and ſome bits of Partridges and of Ham cut in the ſame manner, adding to it ſome Sweet-breads, Truffles, Parſley, Chibbol, a little ſcrap'd Bacon, Salt, Pepper and all Spice: Put the whole about a minute over the fire, let it be reliſhing, and put ſome Lemon Juice in it; then fill up the ſkin of the legs with this Salpicon, and ſow it up. Then take a Stew-pan, in the bottom of which put ſome ſlices of Bacon and Veal; after that the legs which you ſeaſon, putting ſome other ſlices of Bacon and Veal over it, with a little good Broth; let it not be too much boil'd; then take out the legs, let them drain, diſh them up with ſome Ham Gravy: This muſt be ſerved up hot.

At another time, inſtead of Salpicon, you may take ſome minced Meat, and lard the legs with middling Bacon.

Wings of young Turkeys.

THE wings of young Turkeys being larded, put them to boil in a Stew-pan, with ſome ſlices of Veal, Bacon and Ham, a couple of Onions, three or four Cloves, and ſome good Broth. The whole being done, take the Wings out, and keep them hot; then ſtrain off the Broth, and take off the Fat. Now you put your Broth on again to boil to a Jelly; let it have a good colour; then put your

your Wings and the ſlices over your glazed Broth, and put the whole over hot Cinders, let it glaze by degrees; but if at the time you are ready to ſerve up, your Jelly is not yet glazed enough, put it on again, and keep a watchful Eye over it. The wings being taken out, put into the ſame Stew-pan where the whole was boil'd, ſome Cullis with Gravy, a little Broth, the Juice of a Lemon; take off the Fat, and ſtrain off all together; diſh it up with your wings over it; let it be reliſhing, ſerve it up hot for a Courſe.

You may ſerve theſe wings with a Ragout of Endives or Celery; *Spaniſh* Cardoons, Suckers of *Roman* Lettice, purſlain, or heads of Aſparagus.

A young Turkey roaſted, called Accompagne.

LEt a young Turkey be well pick'd, draw it, and take out the Breaſt-bone, keep ready a Ragout of young Pigeons, Cocks-combs, Muſhrooms and Truffles, and put the ſame into the belly of your Turkey, ſtopping the two ends of it with ſome ſtuffing; wrap it up in ſome ſlices of Bacon and Paper, and put it on the Spit. Make a Ragout of Sweet breads, Muſhrooms, Cocks-combs, Cray-fiſh Tails, a Ladleful of Cullis and Gravy, and let theſe boil together; then take half a dozen Sweet-breads larded and glaz'd, after the ſame manner as were the aforeſaid wings of Turkey. Your Turkey being roaſted, take it off; the ſlices of Bacon and Paper being taken off, diſh

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it up, and let your Ragout be reliſhing; take off the Fat, put in it ſome Lemon Juice, and put it over your Turkey; garniſh your diſh with your ſweet-breads and Cray-fiſh, which muſt be done as followeth, *viz.* Boil your Cray-fiſh, pick their Tails, and put in the Belly a Salpicon made with Muſhrooms, Truffles and Cullis; then put your Cray-fiſh in a little ſeaſoning, to give them a reliſh, and then they ſerve for garniſhing; put one between each Sweet-bread. This Courſe muſt be ſerved up hot.

A young Turkey roaſted with Truffles.

TAke the fineſt young Turkey you can get, ſinge and draw it, ſcrape ſome Bacon on a plate, pick a couple of green Truffles, waſh and cut them ſmall, put them over your ſcraped Bacon, with Parſley and Chibbol cut ſmall, a little ſweet Baſil, and the Liver of your Turkey chopp'd; and having ſeaſon'd the whole with Salt, Pepper, and a bit of Butter, mix it together, and put it in the belly of your Turkey: Then blanch your Turkey with good Butter, Parſley, Chibbol, Salt and Pepper; and when you ſee it pretty plump, wrap it up in Bacon and Paper; and being ſpitted, put it to a moderate fire; then pick ſome green Truffles, waſh and clean them, cut them in ſlices, and put them to ſtew with ſome Gravy ſeaſoned moderately with Salt and Pepper. Let it be reliſhing and ſtew'd enough; and your Turkey being throughly roaſted, take it off and diſh

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it up, pouring over it your ſtewed Truffles; Serve it up hot.

Young Turkeys roaſted with Muſhrooms.

TAke young Turkeys, and truſs them as thoſe before dreſs'd with Truffles; ſcrape ſome Bacon, and put to it ſome Muſhrooms, Parſley, Chibbol, a little ſweet Baſil, and the Livers of your Turkeys. The whole being ſeaſoned with Salt and Pepper, and well minced, ſtuff therewith your Turkeys; then fry them a little in a Stew-pan with a bit of Butter, ſome Parſley, Chibbol, Salt and ſweet Baſil, till they be plump and blanched enough; wrap them up in ſlices of Bacon and Paper, and roaſt them before a moderate fire. Make a Ragout thus; Take ſome Muſhrooms, and if theſe are dry, let them ſoak in lukewarm water one or two hours; then take them out and put them in a Stew-pan with ſome Veal Gravy, and let them ſtew on a ſlow fire; thicken them a quarter of an hour after with ſome Cullis. Your Turkeys being roaſted, take them off, and diſh them up; let your Ragout of Muſhrooms be of a high reliſh, put it over the Turkeys, and ſerve up the whole hot for firſt Courſe.

Young Turkeys roaſted with Eſſence of Ham.

TAke a young Turkey, ſinge it and draw it, ſcrape ſome Bacon, and put to it ſome minc'd Ham, Butter, a little ſweet Baſil, Parſley, Chibbol, and the Liver well minc'd; mix

all together, and ſeaſon it with Salt and Pepper, and ſtuff therewith your Turkey; fry your Turkey a little in a Stew-pan with Butter, ſome Parſley and Chibbol. This done, put round your Turkey ſlices of Bacon and Paper, and roaſt it with a moderate fire: When done enough, take off the ſlices and the Paper, and diſh it up with ſome Cullis of Ham over it, and ſerve it hot for firſt Courſe.

Young Turkeys roaſted with forc'd Cucumbers.

SInge your Turkey, draw it, and take out the Breaſt bone; put the Fleſh on a Dreſſer, with a little Ham, ſome Bacon and Calf's Udder blanch'd, ſome Muſhrooms, a little Parſley and Chibbol, a few ſweet Herbs and all Spice, three or four Yolks of Eggs, and ſome crumbs of Bread boil'd in Milk or Cream, mince all together, pound it in a Mortar, and put ſome of it into your Turkey; ſtop the two ends and blanch it; then run a Skewer through the Legs, and roaſt it, with ſlices of Bacon and Paper round it. Take middling Cucumbers, peel them, take out the Seeds and blanch them; then put them in cold water, and fill them with the reſerved Stuffing; ſtrew them with Flour on both ends. This done, put ſome ſlices of Bacon in a Stew-pan, and place over them your Cucumbers, ſeaſon them, and pour a Spoonful of good Broth over them, and let them boil; put half a Ladleful of Cullis into another Stew-pan, and let it ſtew till it be pretty reliſhing: Your Turkey

Turkey being enough, take it off, and diſh it up; drain your Cucumbers, place them round your Turkey, pour over it your Cullis, with ſome Lemon Juice, and ſerve it up hot for firſt Courſe. Capons may be dreſs'd after the ſame manner.

Young Turkeys roaſted after the Italian *way.*

SInge your Turkey, and draw it as before; mince together ſome Parſley, Chibbol, Muſhrooms, Truffles, the Liver, ſcraped Bacon, a bit of Butter, ſome ſweet Herbs, and all Spice; ſtuff with them your Turkey; then blanch it a little, and put it on the Spit as before. Blanch ſome Parſley, Chibbol, Terragon and Mint; ſqueeze all well, and mince it, and put ſome of it in a Stew-pan, with four Yolks of Eggs, a Glaſs of Champaign, a Spoonful of Oil, a couple of Anchovies, half a Lemon cut in Dice, a little pounded Pepper, ſome Salt, and a couple of Rocamboles cut ſmall: Put the whole over the fire with a little Cullis; then take off your Turkey, and having taken off the ſlices, diſh it up with your Sauce over it; let it be reliſhing, and ſerve it up hot.

Other young Turkeys after the Italian *way.*

ORder your Turkey after the ſame manner as before; but blanch it with Oil inſtead of Butter, putting to it ſome Lemon Juice; then put it on the Spit, with ſlices of Bacon and Paper round it; then take a Ladleful of Veal Gravy, a Ladleful of Eſſence of

of Ham, and two Ladlefuls of good Broth, two Glaſſes of Champaign or Rheniſh Wine, a Spoonful of the beſt Oil, a Lemon cut in Slices without the Rhine, two Onions cut in ſlices, ſome ſweet Baſil and Thyme, two Bay Leaves, a little of pounded Coriander Seeds, ſome Cloves, and five or ſix Cloves of Garlick: Then boil the whole together, till it is thick enough; ſkim off the Fat, and let no Oil be remaining. Then ſtrain it off, diſh up your Turkey, pour your Sauce over it, and ſerve it up hot for firſt Courſe.

Young Turkeys or Capons (in Galantine.)

TAke as many Turkeys or Capons as you will make Galantines; each Turkey or Capon makes a Galantine. Your Turkeys being ordered as before, ſplit them in the back, and raiſe the ſkin, without hurting it; then cut the white of your Fowls in thin bits, which you place in a diſh with ſome thin ſlices of Ham, Bacon and Piſtachos; then cut the remaining Fleſh into bits, with a nut of Veal, ſome Bacon, Beef Suet, and a bit of Ham: Mince the whole together upon your Dreſſer, with Parſley, Chibbol, and ſweet Herbs; ſeaſon it with all Spice, Salt, Pepper, and ſome Yolks of Eggs; pound this Mixture in a Mortar, and let it be reliſhing. Spread the ſkins of your Fowls on your Dreſſer, put over a layer of your forc'd Meat, then your ſlices, one ſort after another, and between them ſlices of hard Eggs; if you ſerve up

theſe

theſe Galantines for a cold dainty diſh, then you put over the whole another layer of your minc'd meat; go on a doing them over and over till your ſkins are fill'd up, then let them be ſewed up. Put in the bottom of a Kettle ſlices of Bacon and Veal, place your Turkeys over them, ſeaſon them, and lay over them ſome more ſlices of Bacon and Veal, put ſome Broth over it with Cloves of Garlick, and let it boil ſlowly, with fire under and over; then take it off, let it grow cold, without uncovering the Kettle, to let your Turkeys or Capons take a good Taſte: You may ſerve them whole on a Napkin, or cut in ſlices, which ſame ſlices may alſo ſerve for large dainty diſhes, likewiſe being hot, for a Courſe with a Cullis of Ham.

Young Turkeys roaſted with (Paſſepierre.)

YOur Turkeys being forc'd with their Livers, a little ſcraped Bacon, ſome Butter, Muſhrooms, Parſley, Chibbol, Salt, Pepper, ſweet Herbs and fine Spice, and ordered as thoſe before; roaſt them after the ſame manner; then pick ſome *Paſſepierre*, and take off the hard part, blanch it in boiling water; then put it in cold water, drain it, put it in a Stew-pan, with half a Ladleful of Gravy, and a Ladleful of Cullis; boil the whole together a minute. Your Turkeys being roaſted, diſh them up, and ſerve them up hot for firſt Coutſe.

Young

Young Turkeys roaſted with Onions.

YOur Turkeys being forc'd and roaſted as theſe here before, diſh them up, pouring over them a Sauce of Onions made thus, *viz.* Take two or three dozen of Onions done as before, and being half boil'd with ſome good Broth, thicken them with ſome Eſſence of Ham; let them ſtew ſlowly, and when enough, put in the Juice of a Lemon, and pour your Onions over your Turkeys: Serve them up hot for a Courſe. Capons are dreſs'd after the ſame manner.

Young Turkeys in Fricandos.

YOur Turkey being ordered as before, truſs it as for boiling, and blanch it; then cut it into two, and break the Bones a little, lard both parts with middling Bacon, and ſtew them after the ſame manner as Fricandos; you muſt ſerve up this Turkey hot for a Courſe with Eſſence of Ham, or with the ſame Sauce it was boil'd in.

Young Turkeys (in Ballon.)

YOur Turkeys being in order as thoſe before, ſlit them in the back, take off the ſkin, and take the white, with ſome Fleſh of Partridges and other Fowls, ſome Bacon, Ham, and Piſtachos, and cut all into Dice; then mince the reſt of the Fleſh of your Turkeys, together with a bit of nut of Veal, ſome Bacon, Calf's Udder, and Beef Suet; ſeaſon the whole

whole with Salt, Pepper, ſweet Herbs, all Spice, Parſley, Chibbol, a little Garlick, and two or three Yolks of Eggs. Put all your Meat into a diſh with ſome Truffles, if you have any, cut in the ſame manner, and fill with this Meat the ſkin of your Turkey, till it looks like a Ball; put it in a little white Braiſe, which you ſee in the Chapter of Braiſes; ſerve it up hot, with Eſſence of Ham over it. At another time you may lard it with fine Bacon, and let it be done as Fricando's, or ſerve it up cold cut in ſlices, to garniſh great dainty diſhes.

Young Turkeys call'd (en Vallon.)

A Young Turkey *(en Vallon)* is very near the ſame thing as that in *Ballon*, only the feet and the wings are not cut off; let your Turkey be ordered as before, ſlit it in the back, take out all its bones, except that of the legs to hold the feet; force it as done before; ſew it up, and let it appear in its former ſhape again, and truſs the feet and wings all along the Body; do it as follows. Place in the bottom of a Baking-pan ſlices of Bacon and Veal; ſeaſon them with Salt, Pepper, Cloves, ſweet Herbs and Onions; then put in your Turkey with a boulting Cloth round it, lay over it more ſlices of Bacon and Veal; and pour over the whole a Ladleful of Broth, and a couple of Glaſſes of white Wine; let it ſtew ſlowly, but not too long: Then cut ſome Ham into very ſmall Dice; put theſe in a Stew-pan, with

a little ſcraped Bacon, and let them ſweat on a very ſlow fire; and when they are a little colour'd, put in a little Butter, with a duſt of Flour; ſtir it well, till your Flour be colour'd; then pour in it a ſpoonful of Broth, and let it boil; take off the Fat, and if your Sauce is too ſhort, or not thick enough, put Cullis to it; and your Turkey being done, drain it, diſh it up with your Salpicon, and the Juice of a Lemon over it; ſerve it up hot for firſt Courſe. Inſtead of this Salpicon of Ham, you may take ſome Truffles cut into Dice, together with ſome Cullis of Ham.

Young Turkeys (in Grenadins.)

YOur Turkeys being ordered as before, ſplit them in the back, take out the bones, fill them up with a Salpicon made of Veal, Ham, Truffles, Muſhrooms, a little Bacon, and ſome ſlices of the white of a Turkey cut into Dice; being raw, put it into a Stew-pan over the fire with melted Bacon, Parſley and Chibbol; ſeaſon it pretty well with Salt, Pepper and Lemon Juice, to make it reliſhing; and when your Turkeys are filled with this Salpicon, ſow them up, and ſhape them into Balls, one ſide larded with midling Bacon; then let them ſtew with ſome ſlices of Veal, Ham and Onions, a bunch of Chibbol, Parſley, and Cloves, ſome Sprigs of ſweet Baſil and Thyme, and ſome Broth. The whole being boiled ſlowly, ſtrain off the Liquor, and take off the Fat; then ſet it on again till it turns to a

Jelly;

Jelly; then put the ſaid Balls in your Jelly, the larded ſide downwards, kept on hot Cinders to glaze; be careful to look to it: Your Balls or Grenadins being glaz'd, ſerve up hot with ſome Ham Gravy for firſt Courſe.

A young Turkey with Ham.

YOur Turkey being ordered as that after the *Italian* way, ſpit it; take ſome thin ſlices of Ham, beat them flat, and place them in a Stewing-pan, brown them; then take them out, and put in a bit of Butter with a duſt of Flour, ſtir it, and let it be brown; then put ſome good Broth and Gravy in it: When done enough, take off the Fat, and add to it a Glaſs of white Wine, with ſome Cullis, if not thick enough. Your Turkey being roaſted and diſh'd up, place over it the ſlices of Ham, your Gravy of Ham, and ſome Lemon Juice, and ſerve it up hot for firſt Courſe. At another time, when your ſlices of Ham have got a colour, you may cut them into ſlices, but muſt never put them into their Sauce again.

A young Turkey in the ſhape of a Hedgehog.

ORder your Turkey as before, put it on the Spit with Bacon and Paper round it; let the head be thruſt into the Body, that nothing of it appear but the end of the Bill. Cut midling Bacon in ſquare pieces, the breadth of your Thumb, as thin as the back of two Knives Blades together. Then put thoſe pieces of Bacon in a Stew-pan on a Stove, to extract

the greateſt part of the Fat; then put in Sweet-breads cut in pieces, ſome Muſhrooms, fat Livers, Parſley, Chibbol, and ſweet Herbs; then thicken it with a duſt of Flour, and pour in it a little Gravy; let it grow cold, and get ſome Skewers made of Box the length of your finger; put upon theſe your pieces of Sweet-breads, Bacon and Muſhrooms alternately, till they be full, leaving but a little wood at the end to ſtick round your Turkey; then dip theſe Skewers into their Sauce, ſtrewing over them crumbs of Bread, and boil them, till they be pretty well coloured. Your Turkey being roaſted, diſh it up with ſome Cullis over it, and ſticking the Skewers round it, ſerve it up hot for firſt Courſe.

Young Turkeys with Cheſnuts and Sauſages.

TAke a Turkey-Pout, order it after the ſame manner as abovementioned; but beſides the Stuffing, put in the Body of this Turkey a good many Cheſnuts; after they have been in hot Embers peel them, with ſmall Sauſages; then blanch it with ſlices of Bacon and Paper round it; put it on the Spit, and take more of the ſame Cheſnuts, and put them in a baking Pan, with fire under and over; then put them in a Stew-pan with ſome Broth, let them ſtew till they are done: Then take out the Broth, and put in half a Ladleful of Eſſence, ſome Cullis and Gravy. Your Turkey being roaſted diſh it up, put your Cheſnuts over it, and ſerve it up hot for firſt Courſe.

Roaſted

Roaſted young Turkeys with Spaniſh Cardoons.

PIck your Turkeys and draw them, lay the Liver on your Dreſſer with ſcraped Bacon, ſome Parſley, Chibbol, Muſhrooms, Salt, Pepper, ſweet Herbs, and fine Spice; and being minced, put it in the Bellies of your Turkeys, then blanch them with a bit of Butter, ſome Parſley and Chibbols; when blanch'd, put them on the Spit, with ſlices of Bacon and Paper round it; keep your Cardoons ready, let them be very white, and cut half a finger's length, and put them in a Stew-pan, with half a Ladleful of Veal Gravy, and half a Ladleful of Ham Cullis; let them have a boil; and having taken off the Fat, add to them the Juice of an Orange. Your Turkeys being done, and the Bacon and Paper taken away, diſh them up with your Ragout of Cardoons over them, and ſerve them up hot for firſt Courſe.

Young Turkeys with Cream.

TAke a young Turkey or two, according to the bigneſs of your diſh, and being ordered and roaſted as before, let them be cold; then take a bit of a nut of Veal, take off the ſkin, and cut it into bits, with ſome Bacon well blanch'd, ſome Beef Suet, a Calf's Udder, ſome Muſhrooms, Parſley, Chibbol, ſweet Herbs, fine Spice, Salt and Pepper: Put the whole on the fire in a Stew-pan; and when done, take it out and mince it upon a Dreſſer: Then take the white of your Turkey, put it in a Mortar, with a piece of Bread boil'd in

Milk, together with ſix yolks of Eggs, and half of the whites beat up to Snow, pound it all together; then take a Silver diſh, or baking-pan, and put in the bottom of it ſome of this minced Meat, and lay your Turkey over it, and fill up your diſh with the reſt of your Meat; leave a hollow place in the middle of your diſh, put in it a Ragout made with ſweetbreads, Cocks Combs and Muſhrooms, lay alſo ſome minced over the ſame; let your Turkey be round and plump; rub your Turkey over with beaten Eggs, and having ſtrewed ſome crumbs of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, fire under and over. Your Turkey being enough, and of a good Colour, take it out, and clean well the Border of your diſh; put a little Eſſence or Cullis round your Turkey, and ſerve it up hot for a Courſe. If you have no Silver diſh, let it be done in a Baking-pan, and afterwards ſlide the whole into your diſh.

A young Turkey roaſted with Cream.

SInge your Turkey, draw it, and lard it with ſlices of Bacon and Ham ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spice, Parſley and Chibbol. Your Turkey being thus ordered, put it a minute over the fire in a Stew-pan, with a quart of Milk, a good lump of Butter, ſome ſweet Herbs, a few Coriander Seeds, ſome Salt, Pepper, and ſlices of Onions: Then put it on the Spit, and beſprinkle

ſprinkle it with the ſame Milk; and when almoſt roaſted, take a handful of fine Flour, and mix it with a pint of Cream, add a good lump of Butter and ſome Salt; put the whole a Minute over the fire, and keep it ſtirring; beſprinkle your Turkey with this Cream, to make a yellowiſh Cruſt round it, and being ready, diſh it up with a Cullis under it, and ſerve it up for firſt Courſe.

A young Turkey with a Carp Sauce.

ORder your Turkey as thoſe dreſs'd after the *Italian* way; then put in a Stew-pan over the fire two pounds of ſlices of Veal and Ham, and over thoſe a Carp cut in four; as ſoon as your Meat begins to ſtick to the bottom, put in ſome good Broth, half a ladleful of your uſual Cullis, a glaſs of Champaign, a clove of Garlick, ſome Cloves, a Sprig of ſweet Baſil, ſome whole Chibbols, and a Lemon cut in ſlices; take off the Fat, then ſtrain it off. Now blanch the ſoft Roe of your Carp, and put it in your Carp Sauce. Your Turkey being roaſted, diſh it up with the ſoft Roe round it, with your Sauce over it; ſerve it up hot for firſt Courſe.

Young Turkeys with a Pike Sauce.

DReſs your Turkeys as that with a Carp Sauce; but inſtead of ſoft Roe, put round it ſlices of a Pike.

At another time, take ſome pounded Crayfiſh ſhells; and having taken your Meat and

Fiſh out of their Cullis, put the pounded ſhells in it, and ſtrain it off; you may likewiſe make a Haſh with Pike, the white of Partridge and Cullis, putting it into a Silver diſh, and letting it ſtick a little to the bottom: Your Turkeys being roaſted, put them in this Haſh, with ſome Cray-fiſh tails, and ſlices of Pike over them; ſerve them up hot for firſt Courſe.

A young Turkey in a Braiſe.

TAke a young Turkey, truſs it for boiling, lard it with thick Bacon, and ſeaſoned with Salt, Pepper, ſweet Herbs and fine Spice; then put it in a baking-pan over your ſlices of Bacon and Veal, ſeaſon it with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, Onions, a little Garlick; lay over again more ſlices of Bacon and Veal, pouring in it a glaſsfull of Wine, and one or two Ladlefulls of Broth, and let it be done with Fire both over and under: When done, diſh it up with a minced Sauce, or a Ragout of Sweetbreads, Cocks-Combs and Muſhrooms, and ſome Gravy of Ham, or Ragout of Oyſters, according to the fancy of the Workman: Serve it up hot for firſt Courſe.

A young Turkey with large Onions.

YOur Turkey being ordered as before, lay ſome ſlices of Bacon over it, ſpit it and baſte it with good Butter. Put ſlices of large Onions, with a bit of Butter in a Stew-pan over the Fire; and beginning to have a colour, ſtrew

ſtrew them with a duſt of fine Flour, put into it ſome Broth, take off the Fat, put to it ſome Cullis, if not thick enough. Your Ragout being reliſhing, pour it with the Onions and Lemon Juice over your Turkey; and when done enough, ſerve it up hot for firſt Courſe.

Young Turkeys in a Caul.

AFter your Turkeys are roaſted, let them grow cold; then take ſome of a fillet of Veal, and cut it in ſmall pieces, with a bit of Bacon, a calf's Udder, a bit of Beef Suet, ſome Muſhrooms, Parſley, Chibbol, ſweet Herbs, fine Spice, Salt and Pepper: And after the whole has been ſweating about a quarter of an hour in a Stew-pan over a ſlow fire, put it on a Dreſſer, and mince it with the white of your Turkeys. Boil ſome crumbs of Bread in Milk, and when thickened and cold, put it in a Mortar with your Stuffing, ſix yolks of Eggs and three whites of Eggs beat up to Snow; have in readineſs a little Ragout of Sweetbreads, Cocks-Combs, Muſhrooms, Artichoke bottoms cut in ſlices. Get as many pieces of a Calf's Caul, as you have Turkeys to wrap up as followeth. Put in the bottom of a Baking-pan a Caul, and then over it your Turkey, in the body of which you put your Ragout; and having ſtopt the hole with your Stuffing which you put alſo over and round your Turkey, wrap up the whole in the Cawl, and bake it

in

in the Oven: Which being done, ſerve it hot for firſt Courſe, with a Cullis of Ham,

Young Turkeys with Saffron after the Poliſh *way.*

TAke a young Turkey, draw it, truſs it, and ſpit it with ſlices of Bacon and Paper round it; then put in a Stewing-pan ſlices of Onions, and boil them with ſome Broth. Being done, ſtrain them off, and if they are too thick, put ſome more Broth to them; and theſe Onions muſt be as thick as an Eſſence of Ham; then put a very little pounded and dry'd Saffron in a Cup, mix it with a little pot Broth, and pour it by degrees into your Cullis, till it begins to have a fine colour, but not too deep: Your Turkeys being taken off, cut off the Wings and the Legs, and put them in your Cullis: Serve them up hot for firſt Courſe.

At another time you may take ſome Parſley Roots cut in ſlices, boil and mix them with Cullis and the Saffron as before; and inſtead of roaſting your Turkey, you may boil it in a Kettle about a quarter of an Hour; ſerve it up hot for a Courſe, with the Cullis of Parſley Roots over it.

Young Turkeys and Capons (à la Bourgoiſe.)

YOur Turkey being ordered for boiling, put it in a Kettle or earthen Pot with Salt, and a ſufficient quantity of water to cover it; when the water boils, put in your Turkey; let

let it not boil too much: Then put ſome Butter in a Stew-pan or earthen Pot over the fire, with a duſt of Flour, ſome Nutmeg, Pepper, Salt, and Oyſters, if you have any: And this Sauce being thickened and reliſhing, pour it over your Turkey; which, when ready, diſh it up.

At another time take a little Parſley, with ſome of the green of a Chibbol, a little Mint and Tarragon, if you have any; or elſe you may make your Sauce with Parſley only; but if you have any Anchovies, put a couple of them cut ſmall into your Sauce, with half a Lemon peel'd cut in Dice, ſqueezing therein the Juice of the other half of the ſame Lemon; ſtew the whole together with a bit of Butter, half a Spoonful of fine Flour, a little water, Salt and Pepper: Which being done, and your Turkey diſh'd up, pour this Sauce over it.

At another time, for a change, take ſome Endive boil'd in water, ſqueez'd and cut ſmall, which put on the fire in a Stew-pan with a bit of Butter, a duſt of fine Flour, and then a little of the Broth in which your Turkey was boil'd; if it be not thick enough, thicken it with Eggs.

At another time you may boil ſome Onions with your Turkey, and put theſe Onions in a Stew-pan, with a bit of Butter, ſome Salt and Pepper; let it boil again with a little of the ſame Broth in which your Turkey was boil'd: Then thicken the ſame with whole Cullis,

which

which you pour over your Turkey, and ſerve it for firſt Courſe.

A young Turkey with Eels.

LET your Turkey be ordered as before dreſs'd the *Italian* way: Take ſeveral Eels, ſkin them, cut them in ſlices ſix inches long, and lard them with fine Bacon; let them take a boil in ſome white Wine. Make a Gloſs of Veal thus, *viz.* Boil ſome Veal and Ham in good Broth, till the Veal is enough; then let this Broth be boil'd by itſelf to a Gloſs, in which afterwards put your bits of Eels, and let the whole ſtew ſlowly on hot Cinders, with a little fire over it. Your Turkey being roaſted and diſh'd up, place your bits of Eels round it, with an Eſſence of Ham, and ſerve it up hot for firſt Courſe.

At another time, inſtead of larding theſe bits of Eels with fine Bacon, you may lard them with thick fat Bacon, and dreſs them in a Braiſe made with ſlices of Bacon, ſeaſon'd with Pepper, Salt, ſweet Baſil, and ſlices of Onions, with other ſlices of Bacon over the Eels, pouring in a couple of Glaſſes of white Wine. The Eels being done and firm, take them out, and put them in ſome Eſſence of Ham: And when your Turkey is roaſted, diſh them up, and garniſh your diſh with your bits of Eel, with the ſaid Eſſence mix'd with the juice of a Lemon over: Serve it up hot for firſt Courſe.

Of

Of Courſes of Thruſhes, Lapwings, Teals and Turtle Doves.

How to dreſs young Partridges with Melons.

TAke three Partridges, pick them, draw them, truſs them, and blanch them, and lard them with fine Bacon; when they are larded, put them to ſtew in a Stew-pan, with ſome ſlices of Bacon and ſlices of Ham, a bunch of ſweet Herbs, and two ſmall Onions; then wet them with Broth: When it is done, take the Partridges out and keep them warm, and ſtrain their Broth through a ſilk ſieve; put it again into the Stew-pan, and let it boil to a Glaſs; then put in your Partridges, cover them and keep them upon hot Cinders, that they may the eaſier glaze; then put two other Partridges to the Spit, a couple of Chickens and a Pullet: When your Meat is done, let it ſtand till it is half cold; then take a Stew-pan, put in ſome Muſhrooms cut into bits, with ſome Truffles and ſome Veal Sweetbreads, and wet them with a little Gravy and a Glaſs of Champaign, and put them all together over the fire: When your Sweetbreads are done, thicken it with Veal Gravy and Eſſence of Ham, and put in a few Cocks-Combs; then take the white of your Partridges, Chickens

and

and Pullets; cut them in ſlices, put them in your Ragout, and keep it hot; then take the biggeſt Melon you can get, make a hole in the middle five inches long and three broad; empty it well to hold your Ragout, then put it to boil in good Broth for a quarter or half an Hour, and keep it ſtirring now and then. Your Melon being done enough, take it out, drain it well, and wipe it, then put it in the diſh, and put your Ragout of Chickens and Partridges with your glaz'd Partridges over it, then ſerve it up hot.

Fricaſy of Thruſhes the Moſcovite *way.*

TAke ſome Thruſhes well pick'd, truſs them, and cruſh the Breaſt-bone flat; then put them in a Stew-pan with a little melted Bacon, a bunch of Herbs, and a couple of ſmall Onions, Muſhrooms and Truffles, if you have any, with ſome bits of Veal Sweetbreads; then put your Stew-pan over a Stove; give your Thruſhes ſome toſſes, then wet them with two Glaſſes of *French* Brandy; do them with a briſk fire, and the Brandy will burn; ſtir them now and then, and when the fire is out, put in a little Gravy and Cullis; then let it ſimmer. When ready, take off the Fat; let it be reliſhing; put in it the juice of a Lemon, then diſh them up, and ſerve them up hot for firſt Courſe.

Fricasy of Thrushes with Champaign.

TAke Thrushes, and crush the Breast-bone flat, and then put them in a Stew-pan with a little melted Bacon, a bunch of sweet Herbs, a couple of Onions, Mushrooms and Truffles, and a few Veal Sweetbreads; put your Stew-pan upon a Stove, and give it some Tosses; then wet them with two Glasses of Champaign, or other white Wine; then put in some Gravy and Cullis, and let it simmer: When done, skim the Fat off, let it be of a good taste, put in the Juice of a Lemon, dish them, and serve them up hot.

Thrushes with Juniper Berries.

YOur Thrushes being pick'd as above, put them upon Iron Skewers, and wrapt up in slices of Bacon and Paper; tie them to a Spit and roast them; put in a Stew-pan a little Gravy and Cullis, a Glass of white Wine and boil it, let it be of a good Taste, put in it the Juice of a Lemon; then take a dozen of Juniper Berries blanch'd, put them in your Cullis. Your Thrushes being ready, take off the slices of Bacon and Pepper, then put them to simmer a little while in your Cullis; take off the Fat, and put them into your dish to serve them up hot for first Course.

Thrushes dress'd Country Fashion.

TAke Thrushes, pluck and pick them clean, and truss them, put them upon

an Iron Skewer, which you tie to the Spit to roaſt, take a piece of Bacon as big as your two fingers, which you wrap up in a Paper, ſtick it to the end of a Fork, and ſet it on the Fire, and let it drop upon your Thruſhes; when the Bacon drops no longer, fling ſome Salt and Crumbs of Bread upon your Thruſhes, and take a few Shalots, cut them ſmall, and put them into a Pan or a Diſh, with a little Salt and Pepper, and a little Gravy; but if you have none, a little Water and a little Butter, the Juice of a Lemon or Verjuice; and for want of either, a little Vinegar: Put your Sauce into your Diſh, then put your Thruſhes over it, and ſerve them up hot.

The Truſhes more commonly are ſerved for Roaſt than otherways.

Lapwings the Moſcovite way.

TAke ſome Lapwings, pluck them and pick them, ſinge and draw them, cut them in two, put them in a Stew-pan with a little melted Bacon, two ſmall Onions, ſome Muſhrooms and Truſles, and ſome Sweetbreads of Veal; ſet them over the fire, and toſs them up, and wet them with a couple of Glaſſes of Brandy; let them boil with a briſk Fire, and the Brandy will burn, and ſtir them now and then when the Brandy goes out; wet them with a little Gravy, and let them ſimmer gently: When they are done, take off the Fat, thicken it with your Cullis, let it be of a good Taſte, diſh them up with the

the Juice of a Lemon over them, ſerve them up hot for firſt Courſe. You may ſerve them whole if you think fit.

Lapwings with Champaign.

TAke ſome Lapwings, pluck them, pick them, ſinge, draw and truſs them, cut them in two, and put them in a Stew-pan with melted Bacon, a Bunch of Herbs, and two ſmall Onions, Muſhrooms and Truffles, if you have any, and Veal Sweetbreads; ſet it upon the fire, give it a few toſſes, and wet it with a couple of Glaſſes of Champaign, or other Wine; then put in a little Gravy and Cullis, and let it ſimmer; being done, ſkim off the Fat, let it be of a good taſte, put in it the juice of a Lemon, and put it in your diſh; ſerve it up hot for firſt Courſe.

Lapwings dreſs'd Country Faſhion.

TAke ſome Lapwings, pluck them, pick them, ſinge, draw and truſs them, put them to an Iron Skewer, and tie them to the Spit; then put them to the fire; take a piece of Bacon the thickneſs of two Inches, and wrap it up in a piece of Paper, ſtick it to the end of a Fork, and ſet it on the fire, and let it drop upon your Birds; then ſtrew them with Salt and crumbs of Bread, mince a few Shalots, put them into a Stew-pan or diſh, with Salt, Pepper, and a little Gravy; if you have no Gravy, put in ſome water and a little Butter, the juice of a Lemon or Verjuice, or

for want of either, Vinegar; then put your Sauce in the diſh wherein you deſign to ſerve it, and your Lapwings upon it, and ſerve it as warm as you can.

Teals with Olives.

TAke ſome Teals, pick, ſinge and draw them, take the Liver and mince it with Parſley, green Onions, fine Herbs, Muſhrooms, ſcrap'd Bacon, a bit of Butter mix'd all together; put it into the Body of your Teal, and blanch them with a little Butter, Parſley and green Onions; then put them to the Spit wrap'd up with ſlices of Bacon and Paper; take ſome Olives, and take the Stones out and blanch them; put them in a Pan with a little Veal Gravy, and Eſſence of Ham, and let them have a boil. Your Teals being ready, take them off, then put them in the Diſh with your Ragout of Olives over them, and ſerve them up hot.

Teals with Shalots.

TAke ſome Teals and dreſs them as before mentioned, take Shalots, mince them very ſmall, put them in a Stew-pan with a little Gravy and Cullis, Salt and Pepper; let them juſt boil: Your Teals being ready, put them in the diſh, and your Shalot Sauce over them, with a little juice of an Orange, and ſerve it up hot for firſt Courſe.

Teals with the juice of Orange.

DReſs your Teals as before, take a couple of Oranges, and cut ſome Zeſts off them, add

a little Cullis, Ham, a little Gravy, and a little Pepper; heat it, and ſqueeze in it the juice of your Oranges, and let it be reliſhing. Your Teals being ready, take them off, put them into the diſh with the Sauce over them: Serve them up hot for firſt Courſe.

Teals with Truſles.

TAke ſome Teals, pick them, ſinge and draw them, mince the Liver with ſcrap'd Bacon, a bit of Butter, Truſles, Parſley, ſweet Herbs, green Onions, Pepper and Salt mix'd all together, and put it into the Body of your Teals; blanch them in a Stew-pan with a bit of Butter, Parſley and green Onions. This done, put them to the Spit wrapt up in ſlices of Bacon and Paper; take ſome Truſles and pare them, waſh them well, cut them in ſlices, put them in a Stew-pan, with ſome Gravy and Cullis, half a Glaſs of Champaign or white Wine, let them be a doing gently; when boil'd, put in the juice of a Lemon; your Teals being done, draw them off the Spit, take off the ſlices of Bacon, diſh them up with your Ragout over them: Serve them up hot for firſt Courſe.

Teals with Oyſters.

DReſs your Teals as before, except your putting Truſles in their Bodies, put them to the Spit with ſlices of Bacon wrapt up in Paper; blanch ſome Oyſters, and take out the hard, put Gravy and Cullis and Eſſence into

a Stew-pan, and let it be reliſhing; then put your Oyſters in it, and mind that it don't boil. Your Teals being done, take off the Bacon, and put them into a diſh, with your Oyſter Ragout over them: Serve them up hot.

Another way to dreſs Teals with Oyſters.

TAke ſome Teals, pick, ſinge and draw them; mince the Liver with Parſley, green Onions and ſcraped Bacon, a lump of Butter, Pepper and Salt; let your Oyſters be well blanch'd, put them all together into the Bodies of your Teals, and put them on the Spit wrap'd up in ſlices of Bacon and Paper; take ſome Oyſters, blanch them in their own Liquor, which you ſtrain off; put in a Stew-pan ſome of their Liquor, a good lump of Butter, Salt, Pepper, Nutmeg, a duſt of Flour, and a daſh of Vinegar; then put your Sauce over to thicken it; put in your Oyſters, let it be reliſhing, take out your Teals and diſh them up, and pour your Oyſter Ragout over them, and ſerve them up hot for firſt Courſe.

At another time, you may put ſome blanch'd Parſley minced with Lemons cut in Dice, and a minced Anchove.

Teals with Spaniſh *Cardoons.*

TAke Teals, pick, ſinge and draw them, mince the Liver with Parſley, green Onions, ſcrap'd Bacon, Butter, Pepper, Salt, ſweet Herbs and fine Spices, and fill up the Bodies of your Teals, and tie both ends and Blanch them;

them; then put them to roaſt, wrap'd up in ſlices of Bacon and Paper; have ſome *Spaniſh* Cardoons ready done, draw them out of their Braiſe, clean them well, and put them into a Pan with ſome gravy and Eſſence; let them have a boil, and ſkim the fat off, and put in the juice of an Orange and of a Lemon. Your Teals being ready, take off the Bacon and Paper, and put them into your diſh with your Ragout of Cardoons over them, and ſerve them up hot for firſt Courſe.

Teals (à la Braiſe.)

TAke ſome Teals, pick, ſinge, draw and truſs them as for boiling, and lard them with thick Bacon; do them in a little Braiſe: When done, make your minced Sauce with a few Muſhrooms, Truffles, green Onions, Capers and Anchovies, and a duſt of Flour; wet them with Gravy: When your Teals are done, take them out to drain, and diſh them up with your minced Sauce over them, and ſerve them up hot for firſt Courſe.

At another time you may make your Ragout with Sweetbreads or Muſhrooms, or a Ragout of Cucumbers or Celery.

Turtle Doves (à la d'Huxelles.)

TAke ſome Turtle Doves, pick, ſinge and draw them, take a Stew-pan, line the bottom with thin ſlices of Veal and Ham, an Onion cut in ſlices, and take as many Crayfiſh as Turtle Doves; cut off the ſmall Claws;

put your Turtle Doves in the Pan, and between every Dove a Cray-fiſh; then mince Parſley, green Onions, ſcrap'd Bacon, a few Pullets or Chicken Livers, Muſhrooms, Truffles, Salt, Pepper, fine Herbs and fine Spices; mix them all together, put them in the bodies of the Doves, and ſeaſon them with Salt, Pepper, ſweet Baſil, Bay leaves, a glaſs of white Wine; then cover every Turtle Dove with a thin ſlice of Ham, and a ſlice of Veal at the top of it; cover it well, and put it to ſtew fire under and over: And when they are done, take your Doves and Cray-fiſh out, and put into your Pan half a Spoonful of Eſſence of Ham, ſome Gravy and Cullis, ſtew it a Minute, and take the Fat off, ſtrain it through a ſilk Sieve, put in the juice of a Lemon, and diſh up your Doves, and between every Dove a Cray-fiſh with your Cullis over it: Then ſerve them hot for firſt Courſe.

Doves with Champaign.

TAke ſome Turtle Doves dreſs'd as before, only with this Difference, that you muſt wet them with two Glaſſes of Champaign, with a few ſlices of Lemon: when they are done, take them out and keep them hot, and put in your pan where they have been a doing, half a Spoonful of Gravy, Eſſence and Cullis, with two Glaſſes of Champaign, and a crumb of Garlick; let it boil, and be well thickened, and of a good Taſte; then ſtrain it through a ſilk Sieve, and put your Doves into a diſh; then

put

put your Sauce over them, and ſerve them up hot for firſt Courſe.

Turtle Doves the Italian *way.*

TAke ſome Turtle Doves, draw them and truſs them; take a few Fowls Livers, a few green Onions and ſcraped Bacon, all well minced, put it into the bodies of the Turtles; put into a ſmall Stew-pan a few ſlices of Ham, Veal and Onions, then lay your Turtles over this belly downwards, and ſeaſon them as before; put in a few ſlices of Lemon, a few cloves of Garlick, and a little Oil, cover it with fire under and over: Your Doves being done, take them out, and put into the Pan a little Gravy and Eſſence of Ham, with a Glaſs of Champaign; boil it till all the Oil is waſted, and ſkim it well; then ſtrain it through a ſilk Strainer, and diſh them up with your Sauce over them, and ſerve up for firſt Courſe.

Turtle Doves (au Gratin.)

TAke Turtle Doves, pick, ſinge and draw them, then take a Stew-pan, line the bottom with ſlices of Bacon, Veal and Ham; put your Doves over them, take the Livers out, and mince them with a little ſcrap'd Bacon, Parſley, green Onions, Salt, Pepper, fine Spice and ſweet Herbs, and fill up the bodies of the Doves; obſerve to ſlit them at the back, ſeaſon them with Salt, Pepper, ſweet Baſil and Onions; cover them top and bottom

alike; let them ſtew fire under and over. Take Partridges Livers, if you have any, or of any other Fowls; mince them well, and put them in the diſh in which you deſign to ſerve them in, with a little Cullis mix'd well all togeether; ſet your diſh over a Stove, take your Doves off the fire, and take them out to drain, then diſh them up; let them ſtick to the diſh; then put ſome Cullis of Ham over them, and ſerve them up hot for firſt Courſe.

Turtle Doves with Fennel.

TAke Turtle Doves, pick and draw them, mince the Livers with ſcraped Bacon, Parſley, geeen Onions, Muſhrooms, a pinch of Fennel, a bit of Butter, Salt and Pepper; all being well minced, put it into the Doves Bodies, and blanch them in a Stew-pan with a litttle Butter; then put them to roaſt, wrap'd up in ſlices of Bacon and Paper; after which take a Stew-pan, put in a little Fennel, and let it boil a moment, that the Gravy may take the taſte of the Fennel. Your Doves being roaſted, take them off, and alſo the Bacon; diſh them up, and put the Sauce over them, and ſerve them up hot for firſt Courſe, with a little green Fennel in the middle.

Turtle Doves with Bay Leaves.

TAke Turtle Doves, pick, ſinge and draw them, then lay in the bottom of the pan ſlices of Veal and Bacon; put in your Turtle Doves, ſeaſon them with ſweet Herbs,

Bay

Bay leaves, Parſley and Onions cut in ſlices; cover them top and Bottom alike, and ſtew them with fire under and over; take about half a dozen of green Bay Leaves, and blanch them in hot boiling Water, then take ſome Eſſence of Ham, put it into a Stew-pan with your Bay Leaves: Your Doves being done, drain them, and diſh them up with your Cullis, the Bay Leaves, and the juice of Lemons over them, and ſerve them up hot for firſt Courſe.

At another time you may roaſt them wrap'd up in Bacon with the ſame Sauce.

Of

Of Woodcocks, Snipes, Geese and Larks.

Woodcocks with Wine, first Course.

TAKE Woodcocks, cut them in four, but keep the inside to thicken the Sauce; then put your Woodcocks into a Stew-pan with some Truffles cut in slices, some Veal Sweetbreads, Mushrooms, fry all together, and moisten them with good Beef Gravy; season them with Salt, Pepper, and green Onions, and put in two Glasses of Wine; make them boil well, and when they are done, mix the inside with your Sauce, or make use of your Woodcocks Cullis, or any other good Cullis; you may also put a Spoonful of Essence of Ham, and take off the Fat; put your Woodcocks in the dish, and the Ragout over them, with the juice of an Orange, and serve it up hot.

Salmi of Woodcocks with Wine.

ROast some Woodcocks; and when they are half roasted, cut them to pieces, and put them into a Stew-pan, with as much Wine as is required for the Woodcocks you take; put in some Truffles, if you have any, and some minced Mushrooms, a few Anchovies and Capers, and put them a doing; thicken your

your Sauce with a Cullis, and put your Woodcocks over a fire without boiling; and before you ſerve them up, ſkim off the fat, and ſqueeze the juice of an Orange over them, and ſerve them up hot.

Snipes (in Surtout.)

YOU muſt have a minced Meat ready done, of which you muſt make a border in the diſh your Surtout is to be ſerved in. Your Snipes being roaſted, make a Salmi, which put to cool, before you put it into the diſh; after which, cover them with the remainder of your Stuffing, which you colour with Eggs, and ſtrew over them crumbs of Bread; put them into the Oven to get a good Colour, and ſerve it up hot.

Woodcocks with Olives.

TAke ſome Woodcocks, pick them nicely, truſs and cover them with ſlices of Bacon, put them upon a Skewer, and faſten it to a Spit, and lay them to roaſt: Take ſome Olives, and pick out the ſtones, and blanch them; being blanch'd, put them into a Stew-pan, with a Spoonful of good Oil, and paſs them a moment over the fire, and wet them with Gravy and Cullis; take care to clear away the Fat, till all the Oil is conſumed. Your Woodcocks being done, take them off, and dreſs them in the diſh; obſerve that your Ragout of Olives is of a good taſte; put it upon your Woodcocks, and ſerve them up hot for firſt Courſe.

Other

Other Woodcocks with Oyſters.

TAke ſome Woodcocks, and pick them clean, draw them, take the Guts, mince them with Parſley, green Onions, fine Herbs, fine Spice, Muſhrooms, if you have any, Truffles, and ſcraped Bacon; put in a dozen of Oyſters, paſs them all a Moment upon the fire, and put them in the bodies of your Woodcocks, and ſtop them well, that they may not get out; wrap them up in ſlices of Bacon, and put them upon a Skewer, and tie it on a Spit to roaſt: Take ſome Oyſters and blanch them, taking care that they don't boil; take out the Hards, and put them into a Stew-pan with a little Cullis, and Eſſence of Ham. Your Woodcocks being done, take them off and dreſs them in the diſh; heat your Oyſters, and put them upon your Woodcocks, and ſerve them up hot for firſt Courſe.

You may ſerve your Woodcocks the ſame as your Snipes, and at another time you may dreſs your Oyſters with a white Sauce thus: Take a Stew-pan, and put in it a good Piece of Butter, a little Parſley blanch'd and cut ſmall, ſome Nutmeg, beat Pepper, half a Lemon cut in Dice, and a minced Anchove; then put in your Oyſters, and put them upon the fire to thicken your Sauce; let your Sauce be of a good taſte, and put it upon your Woodcocks or Snipes, or any other Fowls which you think proper.

How

How to make green Geeſe with green Peaſe.

TAke a couple of green Geeſe, and ſcald them; being ſcalded and well pick'd, draw them; don't cut off the hole of the back ſide, then put them into freſh water, and blanch and ſqueeze half a dozen heads of Lettice; being blanch'd, put them in freſh water and ſqueeze them well, then cut them in pieces. Take a Stew-pan, and put in it a good piece of Butter, ſome green Onions, and minced Parſley, ſome Muſhrooms alſo minced, if you have any; put your Stew-pan over the fire, and give it ſome toſſes; then put in your Lettices, and ſeaſon them with Salt, Pepper, ſweet Herbs, and fine Spices; give them ſome toſſes upon the fire: Take your Geeſe out of the water, and put your Lettice in the bodies of them; then take a Stew-pan, and put in it ſome ſlices of Bacon, ſlices of Onions, and of Veal, put in your green Geeſe, and ſeaſon them with Salt, Pepper, ſweet Baſil, Thyme, Bay leaves, and Cloves; cover them top and bottom alike; wet them with a ſpoonful of Broth or water; then cover your Stew-pan, and put them to ſtew gently fire under and over: After which you take a pound of fillet of Veal, and cut it in ſlices, put them into a Stew-pan with ſlices of Ham, Onions, ſome pieces of Carrots; put them to ſweat upon the Stove; when brown, wet them with Broth. Take a Stew-pan, put in a piece of Butter, ſome Parſley, and a Quart of Peaſe,

put them over the fire, and take care to ſtir them now and then; being done, pound them, put them into the Stew-pan where your Veal is; obſerve that your Cullis is of a good taſte, and thick enough; then paſs it through a Strainer, and put it again into a Stew-pan; take a pint of ſmall Peaſe, and put them to boil: Being done, put them into your ſtrained peaſe; your green Geeſe being done, take them out to drain, diſh them up, and put your Peaſe over them, and ſerve up hot for a firſt Courſe.

At another time you may dreſs your green Geeſe the ſame way, only putting a Ragout of green Peaſe over them.

How to make green Geeſe with Cheſnuts and with Sauſages.

TAke a Gooſe, cut off the Wings, ſinge it and pick it clean, draw it; then take ſome Cheſnuts and pare them, and put them to do in the hot Cinders; pare them again; being done, take the Liver of your Gooſe, take away the Gall, and mince it with a piece of Bacon ſeaſon'd with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms and Truffles, if you have any, and a good lump of Butter; then put this ſtuffing into a Stew-pan with your Cheſnuts, mix all well together, and put it in the body of your Gooſe, with ſome ſmall Sauſages; put your Gooſe to the Spit, and roaſt it; then take more Cheſnuts and pare them, and put them to do in the hot Cinders,

Cinders, or under the Cover of a baking Pan; being done, pare them again, and do them in a Stew-pan; then take off the Broth, and put in ſome good Cullis: Your Gooſe being done, take it out and diſh it up with your Ragout of Cheſnuts over it, and ſerve it up hot for a firſt Courſe.

Firſt Courſe of a Gooſe the Gaſcoign way.

TAke a Gooſe, and take off the Wings, ſinge it, pick it clean, and draw it; take the Liver, and take off the Gall, and mince it with a piece of Bacon, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms and Truffles, if you have any, a good lump of Butter, and a Clove of Garlick for thoſe that like it; ſtir it well with your Knife, and put it in the body of your Gooſe, truſs your rump into the back ſide, for fear your ſtuffing ſhould come out; then put it to roaſt, and baſte it; being done, ſtrew it with crumbs of Bread, then pick ſome Shalots, mince them, and put them into a Stew-pan with a little Gravy, ſome Salt, beaten Pepper, and a couple of Racomboles, a little Cullis if you have any, and the juice of an Orange; heat all theſe a Moment, and put it in the Diſh wherein you will ſerve your Gooſe: Take your Gooſe off, put it in the diſh, and ſerve it up hot for firſt Courſe.

Courſe of Legs of Geeſe.

THeſe ſorts of Legs of Geeſe commonly come from *Gaſcoigne*, this is the way to dreſs them to ſerve them; Take your Legs of Geeſe out of the Barrel, and put them into a Stew-pan to melt the Fat, then put them upon the Grid-Iron; being broil'd, ſerve them with a Remoulade; you will find the manner of making a Remoulade in the Chapter of Cullis.

Another way.

YOur Legs of Geeſe being done in a Braiſe, take them out to drain, ſtrew them with crumbs of Bread, broil them, and ſerve them up with a hot Remoulade, or Gravy and Shalot.

Another way.

TAke your Geeſe Legs, and dreſs them in a Stew-pan with melted Bacon; then take them out, and keep them hot; put into the Stew-pan ſome Onions cut into Dice, and let them have a good Colour, then drain off the Fat, and ſalt and pepper them; diſh up your Legs with your Onions over them; then put into the Pan a little Gravy and Vinegar, which you muſt heat a Moment, and pour over your Onions, and ſerve it up hot.

Larks in Ragout.

HAving drawn your Larks, fry them in Bacon, with an Onion ſtuck with Cloves; with

with Truffles, Muſhrooms, fat Livers, and ſtew them with a duſt of Flour; if you have no Cullis, wet them with a good Beef Gravy, or Veal; let it boil to a ſtrong Sauce, mix together with it an Egg, a little Cream, and a little minced Parſley, which put into the Stew-pan, giving it ſome toſſes to thicken it more; take off the Fat now and then; ſerve it up hot withthe Juice of a Lemon.

Larks in Paper-Caſes.

TAke ſome Larks, and pick them well, then put them into a Stew-pan with Butter, ſome Veal Sweetbreads, Muſhrooms, green Onions and Parſley minced, ſeaſon'd with ſweet Herbs, fine Spice, Salt and Pepper; toſs them up, and make a round Paper-Caſe, according to the bigneſs of your Diſh; if you have a little Stuffing, put it in the bottom of your Caſe, place in it your Larks, and cover them with ſlices of Bacon, and put it into the Oven, or under the Cover of a Baking-pan; being done, take out your Caſe, and take off the Fat, then diſh it up, and moiſten it with Gravy and Cullis; put in the juice of a Lemon, and ſerve it up hot.

Larks with Sage.

TAke ſome Larks, and pick them very clean, draw them, take a little piece of Bacon, a little piece of Ham boil'd, the white of a Fowl and Sage; mince theſe all together, and put them into the bodies of your Larks;

take as many ſlices of Bacon as you have Larks, put a little of the ſame Stuffing over your Bacon with your Larks over them: They being wrap'd up in the ſaid ſlices, place them in a Baking-pan, and put them in the Oven, or under a Cover: being done, diſh them up with Gravy.

At another time you need not draw them.

Larks (in Gratin) coloured with Parmeſan.

TAke ſome Larks well pick'd, ſing'd and truſs'd, put them into a Stew-pan, with ſome bits of Veal Sweetbread, half a Glaſs of Champaign, a little Gravy and Cullis; make them ſimmer a little while; then take the Diſh you will ſerve them in, and put in the bottom of it ſome ſcrap'd Parmeſan; then place your Larks in it, and ſome bits of Veal Sweetbread, with their Sauce over them, and ſtrew them with Parmeſan, and let them get a colour in the oven; when done, take them out, and put the juice of an Orange over them, and ſerve them up. You may dreſs Pigeons, Chickens, Partridges, Thruſhes, Snipes and Quails in the ſame manner.

Of firſt Courſes with Partridges.

Young Partridges, à la ſaint Cloud, when they are in Seaſon.

GET ſome young Partridges, pick them very clean, draw them, and keep their Livers, throwing their Gall away; after which, mix together ſome ſcrap'd Bacon, a bit of Butter, ſome ſweet Herbs, ſome Spice, Salt and Pepper, and put the whole in the inſide of your Partridges, with a bit of Cinnamon in each; then ſpit them tied to a Skewer, and wrapt up with ſlices of Bacon, and ſome Sheets of Paper. This being done, take a little Stewing-pan, and put in it a piece of Veal about the bigneſs of your Fiſt, cut in ſmall bits, with ſome ſlices of Ham: Put the whole over the fire, and let it ſtick a little to the Pan, then moiſten it with ſome Broth and Gravy, a little Spoonful of your Cullis, a Glaſs of Champaign, ſome ſlices of Lemon, a ſprig of ſweet Baſil, ſome Thyme, a Clove of Garlick, and ſome Cloves; let your Cullis be throughly done, and take its Fat quite off: When it is as it ſhould be, take the Livers of your Partridges, and pound them in a Mortar, in which put a drop of Broth,

to get all your Livers out, and put them in your Cullis, and ſtrain it through a Sieve, taking out firſt with a Ladle the Meat of your Cullis: Let this little Sauce be reliſhing. Your Partridges being done, take them off, and take your Bacon and Paper away; after which lay them in their Diſh, having firſt taken out the Cinnamon put in them; then put your Cullis on the top of them, and ſerve them hot for a firſt Courſe.

Young Partridges cut into bits, and dreſs'd with good Butter.

TAke ſome young Partridges, pick and draw them, put ſome Butter in the inſide of them, and let them be roaſted, having firſt wrap'd them up in ſlices of Bacon, and ſome Sheets of Paper; when they are roaſted, let them ſtew in a Stewing-pan, with half a quartern of Butter, a little Eſſence of Ham, a little pounded Pepper, a little Nutmeg, and the juice of a Lemon: Your Partridges being done enough, take them out, and cut their Wings off, leaving no Bones in them; then put them in your Sauce, and if you pleaſe, you may alſo, after the ſame manner, put therein their Legs and Breaſts, according to your Maſter's liking; ſome are for the Wings only; but either way, let your Diſh be reliſhing, and ſerve it hot for a firſt Courſe.

Young Partridges with a Spaniſh *Sauce.*

TAke ſome young Partridges, pick and draw them very clean, taking care not to cut the holes of their back ſi le; get ſome ſcraped Bacon, Parſley, Chibbol, Salt, Pepper, ſweet Herbs, all Spice and Muſhrooms; and having minced the whole together, put it in the inſide of your Partridges, ſtopping their Hole with their Rump, and ſet them to roaſt tied with a Skewer on the Spit, and wrap'd up with ſlices of Bacon, and ſome Sheets of Paper: Then get a Stewing-pan, put in it ſome good Oil, an Onion cut in Slices, ſome Parſley, a ſmall Carrot cut into little bits; which being a little ſtewed moiſten them with ſome good Gravy, with ſome good Eſſence of Ham, and half a Lemon cut into ſlices, after its ſkin is taken off; ſome Muſhrooms, three or four cloves of Garlick, a little ſweet Baſil, and a good Glaſs of Champaign; then take off the Fat of your Cullis, which being done, take the Livers of your Partridges, having firſt taken away their Gall, and pound them in a Mortar, and being well pounded, put a little Gravy, to take out the Livers the better; then take the Onions out of your Cullis, and put your pounded Livers therein; after which ſtrain it through a Sieve; and your young Partridges being roaſted, take them off the Spit; and the ſlices of Bacon with the Paper being taken away, lay them into their Diſh,

with the *Spaniſh* Sauce over them, and ſerve them hot for a firſt Courſe.

Young Partridges with Olives.

TAke of your Partridges the Number you think proper, according to the bigneſs of your Diſh, pick them well, draw them clean, but don't cut their hole in the backſide, take away their Gall, and mince them with ſome Parſley, Chibbol, Muſhrooms, ſweet Herbs, all Spice, Salt, Pepper, ſcraped Bacon, with a bit of Butter; put the whole in the inſide of your Partridge, putting the Rump in the hole of their backſide; do not take off their Feet, and let them take a fry in the Stew-pan, with a bit of Butter, ſome Sprigs of Parſley and Chibbol, with ſome Salt; after which ſpit them wrap'd up in ſlices of Bacon, and ſome ſheets of Paper; then get ſome Olives, and having taken their Stones away, blanch them in boiling water; then put them in a Stew-pan with a Cullis, ſome Eſſence of Ham, and ſome Gravy; let them boil, and take off the Fat; let the whole be pretty reliſhing. Your young Partridges being done, take them off, and the ſlices of Bacon with the Paper being taken off, lay them in their Diſh with your Olives over them, and ſerve it hot for a firſt Courſe.

Roaſted young Partridges with Oyſters.

TAke ſome young Partridges, pick them and draw them, but don't cut the back-

ſide hole of them; mince their Livers, and having got ſome Oyſters, blanch them, and take out the hard; after which put them in a Stew-pan with a bit of Butter, the minced Livers, ſome Parſley, Chibbol, Salt, Pepper, ſweet Herbs and all Spice; then give it two or three toſſes, and ſtuff your young Partridges with it; after which, put each Rump into its hole, and let your Partridges fry a little as the others before, and put them on the Spit, wrap'd up in ſlices of Bacon and Paper; then get ſome more Oyſters blanched as the others, put them in a Stew-pan, with half a Spoonful of good Eſſence of Ham, and a little of your Cullis; which having boil'd as much as is neceſſary, to ſhorten it at pleaſure, put the juice of a Lemon therein. Your young Partridges being done, draw them off, taking off the Bacon and Paper; after which, lay them in their Diſh with your Ragout of Oyſters over them, and ſerve them up hot for a firſt Courſe.

Roaſted young Partridges with Oyſters after the Dutch *faſhion.*

TAke young Partridges, and prepare them as thoſe mentioned before, the only difference being in their Ragout of Oyſters, becauſe the others are yellowiſh, and theſe are not only whitiſh, but are alſo dreſſed differently: Take ſome Oyſters and get them blanch'd, take off their Beards and the hard, then put in a Stew-pan a bit of good Butter, half a Spoonful of fine Flour, the juice of a Lemon,

ſome Salt, Pepper, Nutmeg and a little Water. Thicken your Sauce, and when you find it pretty reliſhing, put your Oyſters in it. Your young Partridges being done, take them off, and their Bacon and Paper being taken away, lay them in their Diſh, and your Ragout of Oyſters on the top of them; then ſerve them hot for a firſt Courſe.

Another time you may, inſtead of this Ragout, make uſe of ſome minced Parſley, with a little of the Liquor of your Oyſters, and an Anchove minced.

Young Partridges with Oyſters, after the Italian *faſhion, with a white Sauce.*

TAke ſome young Partridges, and prepare them as before, mince their Livers, half a dozen of Oyſters for each Partridge is enough; which being blanch'd, muſt be put in a Stew-pan with the minced Meat and a bit of Butter, ſome Parſley, Chibbol, Salt, Pepper, ſweet Herbs, and all Spice; let the whole be kept a Minute on the fire, and then put it in your young Partridges; after which you muſt let them fry a little in the Stew-pan with ſome Oyl, Chibbol, Parſley, ſweet Baſil, and Lemon juice; then put them on the Spit, wrap'd up as the others before mentioned. After this, take ſome Oyſters, and whiten them in their own Liquor, then pick them, and get a Stew-pan, in which put four raw Yolks of Eggs, half a Lemon cut like ſmall Dices, a little pounded Pepper, a little Nutmeg, a little Parſley

Parſley minced, a Rocambole, and a minced Anchove, with a little Oil, a ſmall Glaſs full of Champaign, or other white Wine, a bit of Butter, and a little Eſſence of Ham: Then put your Sauce on the fire, and thicken the ſame, taking care that it does not turn to Oil; put your Oyſters in it, and ſee that your Sauce be as reliſhing as is requiſite. Your young Partridges being done, take them off; and having taken away their Bacon and Paper, lay them in their Diſh, and put over them your Ragout of Oyſters; after which, ſerve them hot for a firſt Courſe.

Young Partridges with Oyſters after the Italian *way.*

TAke ſome young Partridges, and order them as the others before; the only difference being in the Sauce: Here is the manner of making it; put in a Stew-pan a Spoonful of Gravy, half a Spoonful of Cullis, and as much of Eſſence of Ham, two Glaſſes of Champaign, ſome Chibbol, Onions cut in ſlices, Lemon, Cellery, a clove of Garlick, half a Spoonful of Oil, and a little of Coriander Seed. Put your Stew-pan on the fire, and let it boil till your Cullis is done to your Satisfaction, and take all its Fat away; let it be reliſhing: Then ſtrain it through a ſilk Sieve, after which put your Oyſters in it: And then your young Partridges being done, take them off, then take away their Bacon and Paper; after which, lay them handſomely

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in their Diſh, with your Ragout of Oyſters over them, and ſerve them hot for a firſt Courſe.

Young Partridges with Mangoes.

TAke ſome young Partridges, which you muſt pick and draw very clean; take their Livers, and, having taken away their Galls, mince with them ſome Parſley, Chibbol, ſcraped Bacon, a bit of Butter, ſome Salt, Pepper, ſweet Herbs, and all Spice, and put the whole in the inſide of your young Partridges; then fry them a little in a Stew-pan with ſome Butter, Parſley and Chibbol; which being done ſpit them, wrapt up as often ſaid before: Take ſome Mangoes, and cut them in long and thin ſlices, after which, whiten them in boiling water: This being done, put them in a Stew-pan with a little Cullis, a little Eſſence of Ham, and a little Gravy, and after a Moment's boiling, take their Fat away: Then your young Partridges being done, take them off the Spit, and take off alſo their Bacon and Paper, and lay them in their Diſh, with your Ragout of Mangoes on the top of them, which you'll ſerve hot for a Courſe.

Young Partridges with green Truffles.

TAke ſome young Partridges, and having ſing'd them before the fire, let them be pick'd and drawn very clean, mince their Livers with ſome ſcrap'd Bacon, Parſley, Chibbol, ſome Truffles, Salt, Pepper, ſweet Herbs,

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all Spice, and a bit of Butter: The whole being minced together, put it in the inſide of your young Partridges; and having ſtopped both ends, give them a little fry, as the others before mentioned; then ſpit them, wrapped up as before directed. After this, take ſome Truffles, and having peel'd them, put them in a Stew-pan with a little Broth, and let them ſtew ſlowly. When they are done, thicken them with ſome of your uſual Cullis, or ſome Eſſence of Ham, and put therein the juice of a Lemon: Your young Partridges being done, take them, as often ſaid, and lay them in their Diſh, with your Ragout of Truffles on the top of them, which ſerve hot for a Courſe.

Young Partridges with Truffles after the Italian *Faſhion.*

TAke ſome young Partridges, and order them as before; all the difference is, that the others were roaſted, and theſe are to be ſtewed. Take a Stew-pan, and place therein ſome ſlices of Veal, Ham and Onions; and then put your young Partridges therein: After which, get the Quantity of Truffles you think proper, and having peel'd and waſh'd them, put them in a Stew-pan with the reſt; the whole to be ſeaſoned with Salt, Pepper, ſweet Herbs, two or three cloves of Garlick, a Lemon cut in ſlices, a Spoonful of Oil, and a Glaſs of Champaign: After which cover them with ſome ſlices

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of Bacon and Veal, and then let your young Partridges ſtew with fire under and over; but you muſt take care they be not too much done; to be well, they muſt be firm. When your young Partridges are enough, take them out, and keep them hot; then put into the Stew-pan they were ſtewed in half a Spoonful of Gravy, and take off all the Fat; after which, ſtrain it through a ſilk Sieve, and put the Truffles in the Sauce again. Being ready to ſerve up, diſh up your Partridges with your Truffles round them, and your Sauce over it, and ſerve them hot for a firſt Courſe: Theſe young Partridges ſo dreſſed are very nice.

Young Partridges after the Moſcovite *Faſhion.*

TAke ſome young Partridges, which being ſinged, picked and drawn, you muſt cut them after the manner of a Fricaſy of Chickens; don't put them in water, but in a Stew-pan, with a little melted Bacon, and put them on a briſk fire; where, after having taken two or three turns of the Pan, wet them with a good Glaſs full of Brandy, and let them keep on the fire till it goes out of itſelf; at which time put in your Pan ſome Muſhrooms and Truffles, with ſome good Gravy and Cullis, and then put them on a moderate fire; mind to take all the Fat away, and being ready to ſerve, put therein a bit of freſh Butter, with the juice of a Lemon, and being in their Diſh, ſerve them up hot for a firſt Courſe.

Partridges

Partridges in a Baking-Pan.

TAke ſome Partridges, which after their being pick'd, drawn and truſs'd for boiling, ſinge them on burning Coals, and lard them with fat Bacon: Take ſome Bacon, and cut it in ſlices the bigneſs of half of your little Finger; after which ſeaſon them with Salt, Pepper, ſweet Herbs, and all Spice; then with a wooden Larder lard your Partridges: Being larded, tie them with Packthread, and put them to ſtew in a Baking-pan after the following manner. Take a Baking-pan, or a Kettle, and put therein ſome ſlices of Bacon and Beef; after which you muſt likewiſe put your Partridges in it, ſeaſoning them with Salt, Pepper, ſweet Baſil, Thyme, Bay Leaves and Onions, and having cover'd them with other ſlices of Bacon and Beef, moiſtening them with a Spoonful of Broth, let them ſtew gently, fire under and over: When they are done, you may ſerve them up with a Sauce of minced Meat, or with a Ragout of Sweetbreads, or with ſome *Spaniſh* Cardoons, and ſerve this Diſh hot for a firſt Courſe.

Partridges with Cabbage.

TAke ſome Partridges, and prepare them as the preceding ones; then get ſome Cabbages and blanch them; after which, tie them with Packthread in little Parcels, and then put them to ſtew with your Partridges in a Baking-pan, with the ſame Ingredients as the others

others before mentioned. When they are done, take them out with your Cabbage, and drain them a little; then lay them in their Diſh, placing a parcel of Cabbage between each Partridge, and a good Cullis on the top, which ſerve up hot for a firſt Courſe.

Partridges with Beef.

TAke ſome Partridges, and having pick'd and truſs'd them for boiling, get ſome very thin ſlices of Beef, but large enough to cover your Partridges round; and then lard them with fat Bacon and Ham, and put them to ſtew in a Baking-pan, with the uſual ingredients before mentioned: Then take them out and drain them; after which, lay them in their Diſh, and putting over them an Eſſence of Ham, ſerve them up hot for a firſt Courſe.

Young Partridges (à la Reine.)

TAke ſome young Partridges, and let them be ſing'd, pick'd and drawn; then take off the Fleſh of their Breaſts, without tearing the ſkins thereof, and take the whites of ſome Chickens, which take and mince together with the Breaſts of young Partridges, a bit of Bacon, a bit of Calf's Udder, ſome Parſley, Chibbol, ſweet Herbs, all Spice, Salt, Pepper, and the Yolk of an Egg, to fill up the breaſts of your young Partridges; and if you have any of the Stuffing left, put it in the inſide of ſome of your young Partridges: Then ſpit them, wrapping

wrapping them up with ſlices of Bacon and Paper. When your young Partridges are well done, take them off the Spit, as alſo their Bacon and Paper, and lay them in their Diſh, putting over them a Cullis call'd *(a la Reine)* the beſt of which is thus made. Take a Stew-pan, and put in it three quarters of a pound of a fillet of Veal cut into Dice, a ſlice of Ham, an Onion and a Parſnip cut in bits: Then put your Stew-pan over a Stove, and moiſten it immediately with ſome Broth; you muſt get the whites of ſome Fowls or Chickens, and pound them well in a Mortar, and when your Meat is done, take it out of the Stew-pan, and put therein a crumb of wheat Bread to ſoak; take care that your Broth does not colour: Then put in it your pounded whites of Fowls ſtrained through a Sieve. This Cullis ſerves for all ſorts of Meat and Fowls: Let your Cullis be reliſhing and white, and ſerve your young Partridges up hot for a firſt Courſe.

Young Partridges (with Achia.)

TAke ſome young Partridges, and order them as before, then ſpit them with Bacon and Paper as often ſaid already; after which, take ſome Achia, and having cut it in ſlices, blanch it in boiling Water: This being done, put it in a Stew-pan, with a little Eſſence of Ham, a little of your uſual Cullis, and a little Gravy; let the whole ſtew a little together. When your Partridges are done, take them off, as alſo their Bacon and Paper, and

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lay them in their Diſh with your Ragout of Achia, having firſt taken care to make it reliſhing, and ſerve them up hot for a firſt Courſe.

Young Partridges with ſweet Herbs.

YOU muſt get ſuch young Partridges as have a little Flavour; and having pick'd and drawn them, you muſt take away the Gall, which you'll mince with ſome ſcraped Bacon, Parſley, Chibbol, Salt, Pepper, ſweet Herbs, all Spice, a bit of Butter, and ſome Muſhrooms. The whole being well mix'd together, put it in the inſide of your young Partridges; and having ſtopped both ends, let them take a fry in the Stew-pan; then ſpit them, and wrap them up in ſlices of Bacon and Paper; and when they are done, take them off, as alſo the Bacon and Paper: Then lay them in their Diſh, putting over them an Eſſence of Ham, and ſerve them up hot for a firſt Courſe.

Young Partridges with Cray-fiſh.

TAke ſome young Partridges, and having pick'd and drawn them, you muſt let your backſide remain whole; then take off the Gall from their Livers, and mince them with ſome ſcraped Bacon, a bit of Butter, ſome Parſley, Chibbol, Muſhrooms, all Spice, Salt and Pepper: The whole being minced together, put it in the inſide of your Partridges, and let each rump ſtop its hole: Then let them take a fry

a fry in a Pan with a bit of Butter, and ſome Sprigs of Parſley and Chibbol. After which ſpit them, wrap'd up as the others before; then take a dozen of Cray-fiſh of a midling ſize, and get them dreſſed: When they are done, having taken away the ſmall Claws, and pick'd their Tails, put them in a Stew-pan with a little Eſſence and Gravy; and ſo let them ſoak a while to get a good Reliſh. Your young Partridges being done, take them off, and take off the Bacon and Paper, and lay them in their Diſh with the Cray-fiſh round them, and the Eſſence over them, after which, ſerve them up hot for a firſt Courſe.

At another time you may make uſe of a Cullis of Cray-fiſh. Here followeth the manner to make it. Take ſome ſmall Cray-fiſh and waſh them well, let them be dreſs'd with ſome Parſley, Chibbol, Salt, Pepper, and a little water; put them on the fire, and as ſoon as the water boils over, they are enough; then pick them, and let their Scales be pounded, and put in a Pan a ſlice of fillet of Veal cut in bits, with ſome ſlices of Ham, ſome Onions and Carrots cut in bits: Put your Stew-pan on the fire, and as ſoon as yoor Cullis ſticks a little to the Pan, moiſten it with Broth, and put in it crumbs of white Bread, with one or two ſlices of Lemon; taſte your Cullis, let it be reliſhing; then put in it your pounded Cray-fiſh ſcales, and ſtrain them through a ſieve; You may

make uſe of this Cullis for all ſorts of Meat, as well as for Partridges. When your midling Cray fiſh have taken a reliſh, put them in your Cullis, and ſerve them up hot.

At another time, put the Tails of your Cray-fiſh in a Stew-pan with Gravy, Cullis and Salt, to make them reliſhing; then put them in your Cullis of Cray-fiſh, and afterwards put both the Cullis and the Tails of Cray-fiſh over your young Partridges, and ſerve them up hot.

Young Partridges dreſſed like larded Collops.

TAke ſome young Partridges, and after having pick'd, drawn and truſſed them for boiling, break and flatten their Bones, ſinge them, and lard them with ſome midling Bacon; being larded, put them in a Stew-pan to ſtew with ſome ſlices of Veal and Ham, ſome Onions and Cloves. Your young Partridges being done, take them out, and ſtrain their Broth through a Sieve, taking off the Fat; after which put it on the fire again, and let it boil to a Jelly, taking care it does not too much colour; then put your young Partridges in the Jelly with the Bacon, after which put your Jelly on hot Cinders, that it may the more eaſily turn to a Jelly; being ready to ſerve, put your Eſſence into your Diſh, and your young Partridges on the top of it; and if they are not glazed enough, let them be put for a moment over the Stove, and let them boil with a brisk fire, till

till they are done; you may take out your Jelly, and put it under your young Partridges; which being taken out, put therein half a Spoonful of Flour, ſtirring it with a Spoon, and moiſtening it with a little Broth, a little Eſſence, and a little Lemon Juice; take the Fat, and put it in your Diſh, with your young Partridges on the top, which you may ſerve up hot for a Courſe.

Young Partridges in the ſhape of Granadoes.

TAke ſome young Partridges, and being pick'd, ſlit them on the back, take out all the Bones, and alſo part of their Fleſh, which you are to cut in little bits like Dice, as alſo ſome Sweetbreads, green Truffles, Muſhrooms and Ham, the whole ſeaſoned with Salt, Pepper, ſweet Herbs, all Spice, and ſome ſcraped Bacon; being put a little on the fire, take care to make it reliſhing, and put in it the juice of a Lemon; with this you muſt fill the inſide of your young Partridges, which muſt afterwards be ſewed up, and made plump and round as a Bowl; then ſinge and lard them with midling Bacon, which being done, dreſs them as thoſe before; and when they are ready, diſh them up likewiſe as the other, and ſerve them up hot for a firſt Courſe.

Young Partridges after the Spaniſh *faſhion.*

TAke ſome young Partridges, and when you have ſing'd, pick'd and drawn them, you muſt mince ſome of their Livers with a Bit of

Butter, ſome ſcraped Bacon, ſome Muſhrooms, green Truffles, if you have any, Parſley, Chibbol, Salt, Pepper, ſweet Herbs and all Spice. The whole being minced together, put it in the inſide of your Partridges, and then ſtop both ends of them; after which, give them a fry in a Stew-pan; and being done ſpit them, and wrap them up with ſlices of Bacon and Paper; then take a Stew-pan, and having put in it an Onion cut in ſlices, a Carrot cut in little bits, with a little Oil, give them ſome few toſſes on the fire; then moiſten them with Gravy, Cullis, and a little Eſſence of Ham, putting therein half a Lemon cut in ſlices, four Cloves of Garlick, a little ſweet Baſil, Thyme, a Bay Leaf, a little Parſley, Chibbol, a couple of Glaſſes of white Wine, and if you have any of the Carcaſſes of Partridges, let them be pounded, and put them in this Sauce; but if you have none, you may put in their ſtead the pounded Livers before kept of your Partridges, having firſt taken away their Gall; when the Fat of your Cullis is taken away, be careful to make it reliſhing; and after your pounded Livers are put in your Cullis, you muſt ſtrain them through a Sieve. Your Partridges being done, take them off, as alſo take off their Bacon and Paper, and lay them in their Diſh, with your *Spaniſh* Sauce over them, which you muſt ſerve up hot for a ſmall Courſe.

Young Partridges after the Poliſh *faſhion.*

TAke ſome young Partridges, and after you have ſing'd, pick'd and drawn them, put them on the Spit, with a bit of Butter in the inſide of each of them, wrapping them up in ſlices of Bacon and Paper; when they are done take them off, and having got ſome Shalots ready pick'd and minced with a little Parſley and ſcraped Ginger, cut and raiſe the Legs of each of your Partridges, putting under the ſame a crumb of Ginger, a crumb of Shalots, a little Parſley, with Salt, and a little bit of freſh Butter: The ſame is to be done with the Wings; after which you muſt ſqueeze your Partridges between two Plates, and put ſome Zeſts of an Orange to them, with a little Broth, and ſome fine Crumbs of Bread over them; then keep them a little while between two Diſhes on a Chaffing-diſh, putting over it the juice of an Orange, and ſerve them up hot for a firſt Courſe.

Young Partridges after the Poliſh *faſhion, (called Bigoche,) which in* French *is (Gallimafreé) and in* Engliſh *a Haſh.*

YOur Partridges being roaſted as thoſe before mentioned, cut them as you would Chickens to make a Fricaſy of them; then put them in a Stew-pan with a little Broth, a crumb of Chibbol haſh'd, a crumb of Shalots, a little Parſley, Salt and Pepper, a Rocambole well minced, a ſmall Handful of crumbs

of Bread, ſome Zeſts, with the juice of an Orange; heat them a little on the fire, and give them two or three toſſes without boiling; lay them in their Diſh, and ſerve them up hot for a firſt Courſe.

A Haſh of Partridges.

YOur Partridges being roaſted, cut the Wings and Legs off, and take all the Meat, which you muſt mince well; then take and pound their Carcaſſes, which being well pounded, muſt be put in a Stew-pan, with a little Eſſence of Ham; let them warm a little, and ſtrain them through a Sieve: Then take your minced Partridges, and put them in a ſmall Stew-pan; after which put in ſome Cullis juſt ſtrained, the quantity you think fit: Being ready to ſerve, keep your Haſh hot, but take care it doth not boil; put in it ſqueezed Rocamboles, and the juice of an Orange; after which ſerve it up hot for a firſt Courſe.

At another time put therein the white of a Fowl, and your Haſh will be ſo much the nicer.

(A Biron) of young Partridges.

TAke a young Partridge, get it well pounded, and whilſt you are pounding it, moiſten it with a little Gravy, that it may be the more eaſily pounded; when pounded, put it in a Stew-pan with ſome Gravy, ſome Cullis, and ſome Eſſence of Ham; let the whole heat a little; After which, you muſt ſtrain it with

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all your Strength through a Sieve with a wooden Spoon: This Biron muſt be thick enough to be taken out with a Fork; when ſtrained, put it in a Stewpan, and keep it hot; being ready to ſerve, put the juice of a Lemon in it, and ſerve it hot for a *Hors d'Oeuvre.*

Young Partridges with Carps.

TAke young Partridges, and having ſing'd, pick'd and drawn them, take away the Gall, and mince your Liver with ſome Parſley, Pepper, Salt, ſcraped Bacon, Chibbol, Muſhrooms, ſweet Herbs, all Spice, and a bit of Butter; the whole being well minced together, put it in the inſide of your Partridges, and ſpit them, being wrap'd up in Bacon and Paper; then take ſome Carps that have ſoft Roes, and ſcrape the Scales off them; then cut them in bits, and take about a pound of Veal cut in ſmall ſlices, which put in a Stew-pan, with ſome ſlices of Ham, and over them your Carps in bits: After which, put your Stew-pan over a ſlow fire, and when you ſee your Meat colouring and ſticking to the Pan, moiſten it with ſome good Broth, a little Cullis to thicken the Sauce, and ſeaſon it with ſome ſweet Herbs, a clove of Garlick, and two good Glaſſes of white Wine; take off all its Fat, and ſtrain it through a ſilk Sieve. After which, whiten in boiling water the ſoft Roes of your Carps, and put them in your Cullis or Carp Sauce. Your Partridges being done, take their Bacon and Paper away, and

lay them in their Diſh, with the ſoft Roes round it, and your Sauce over them, which ſerve up hot for a firſt Courſe: Take care that your Carps come out of a good Water, otherwiſe it muſt ſpoil your Cullis.

Receipts how to make Granades of Veal, Cucumbers, Colly-Flowers, Cray-fiſh, Grenadins of Princeſſes, Love Apple.

Granade of Veal.

TAke ſome Nuts of Veal, take off the ſkin, and cut them in very thin ſlices, the length and bigneſs of your Nuts, and beat them with the flat of the Cleaver; make them in the ſhape of a Point, and let them be larded from the Point half way up or better.

Then take twelve ſmall ſquabs well ſcalded, pick'd and truſs'd, and blanch them, and ſee that they be well pick'd; then put them into a Stew-pan, with ſome Veal Sweetbreads blanch'd, Muſhrooms, Truffles, and put them over the Stove with ſome good Gravy: Let them ſtew ſoftly, and when you find they are done,

done, thicken them with ſome good Cullis, and put in ſome Artichoke bottoms cut into ſlices and Cocks-Combs, and obſerve it be well reliſh'd, and let it cool.

Then take your Poupitoniere, and garniſh the bottom with Bards of Bacon very thin, from top to bottom, and take and cut ſome Bards of Ham as long as can be cut, and croiſe them about an Inch, and ſo continue, till the bottom of your Poupitoniere is covered alternately with Ham and Veal; then take two or three Yolks of Eggs, and put on the Ham, lifting up your Veal, and ſo continue them all. When done, take ſome forc'd Meat, and ſpread it at the bottom of your Poupitoniere, and you may do it all over, if you think proper; take care your Ragout be well taſted, and put it handſomely in the Granade. Then turn the Bards of Veal and Bacon over the Ragout as neatly as you can; afterwards, put ſome forc'd Meat over it, cloſe it, do it over with the Yolks of Eggs; cover it with Bards of Bacon, and put fire over and under it, taking care it does not burn, and when you think it done, turn it into the Diſh you are to ſerve it in; take off the Bards of Bacon, and all the Fat, and clean the Rim of your Diſh, afterwards lift it in the form of a Granade; then put in ſome Cullis or Gravy, and ſerve it up hot.

It may be done without Ham, if thought proper.

Granade

Granade of Cucumbers.

TAke ſome of the fineſt Cucumbers you can get, peel them and cut them in four long ways; take out the inſide and blanch them, giving them juſt a turn in boiling water, and afterwards, take ſome Paper well butter'd, and put it to the bottom of a Poupitoniere, in the form of Bards of Bacon; then place your Cucumbers with ſlices of Ham, one ſlice of Ham, one of Cucumbers croiſed above half an Inch, and rub the Ham with the Yolk of an Egg, ſo continue till you have form'd the Granade. Then put in the bottom ſome forc'd Meat, and the Ragout of Squabs, as mentioned in the Granade of Veal; then return the Cucumbers and Ham as neatly as you can over the Squabs; then put on ſome forc'd Meat, rub it with Egg, cover it with Bards of Bacon; then put it a ſtewing with a ſlow fire under and over, and take care your Cucumbers be very white. Your Granade being done, take the Diſh you are to ſerve it in, and turn it out ſoftly; then take off the Paper, and ſee there be no Greaſe; then put a Cullis or Eſſence over, and ſerve it up hot.

Inſtead of a Ragout of Squabs, you may take two Chickens, two Fowls, four Pigeons, two Partridges, and put on a Spit and roaſt them; when roaſted, take the Legs and Wings, and put them in a Stew-pan with Muſhrooms and Truffles, if to be had, Artichoke Bottoms in pieces, fat Livers and Cucumbers, and put

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to them ſome Cullis, and the juice of a Lemon, and put them over the fire a Moment; take care it be well reliſh'd, and you may ſerve it hot for a firſt Courſe, as well as thoſe which follow.

Granade of Collyflowers.

TAke ſome of the beſt Collyflowers, pick them and blanch them; then take a clean Strainer, and put in your Poupitoniere as neat as you can; then take your Collyflowers and lay them with the Flower downwards, from the top to the bottom thin, and overlay it all round to the top with forc'd Meat; then fill it with all ſorts of Meat as is mark'd above, and cover it with forc'd Meat and Collyflowers, as you did the bottom, and a bard of Bacon over, and make it in the form of a Collyflower; then put it a doing, and when done, take and turn it out ſlowly in the Diſh, with an Eſſence, and take the Strainer and Greaſe off very clean: Serve it up hot for a firſt Courſe.

Granade of Eels.

TAke ſome of the fineſt and largeſt Eels you can get, and ſkin and ſlit them quite through in two, and take out the Bones; then cut them the length of ten or eleven Inches long, and let them be half larded with ſmall Bacon, as much as will go round your Poupitoniere; then take your Eels and put the Bacon ſide downwards, and when gone round,

put in ſome forc'd Meat all round from top to bottom, to ſupport your Eels, which is very tender; then put in a Ragout of Squabs, Sweetbreads, Muſhrooms, Artichoke bottoms, Truffles, Cocks-Combs: Your Ragout being finiſh'd, and well reliſh'd and cold, put it in the Granade, and put the Eel over the forc'd Meat, and rub it over with the Yolk of an Egg, and a bard of Bacon; put it in the Oven, and when baked, take it out and turn it in the Diſh you are to ſerve it in, and take off the Bards of Bacon and Fat, and if not colour'd enough, give colour with the Paddle or Shovel, or in a hot Oven, to make it take colour quick, and put ſome Cullis to it, and ſerve it up hot.

You may make Granades of Fillets of Soals, as well as of Eels, alſo ſome ſmall Grenadins.

Granade of Cray-fiſh.

TAke a hundred of Cray-fiſh, boil them, then take off the ſmall Claws; take a Poupitoniere, and garniſh it with Bards of Bacon; then make a round of your Cray-fiſh, with their backs to the Bacon, then a Round with their Belly, ſo go on to the top: You muſt know, that there is but a ſingle Cray-fiſh all round, ſo that all the middle of your Poupitoniere is empty; then you take a good Poupitone forc'd Meat, and place it thin upon your Cray-fiſh all round the inſide of your Poupitoniere, then put in a Ragout of Squabs, or Fillets of other Fowls, and take care your Ragout is good; then cover it over with the

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reſt of your forc'd Meat; cloſe it up well, that nothing can run out, then put it in the Oven; when done, turn it out of your Poupitoniere, take the Bards and Fat clean away, and ſerve it hot for firſt Courſe, with an Eſſence of Ham.

Grenadins is a ſmall ſort of Granades.

TAke a piece of a Leg of Veal the beſt part, cut it in ſlices very thin, and let them be larded with ſmall Bacon; you muſt have ſix ſmall Pigeons ſcalded, well blanched and pick'd; put them in a Stew-pan with ſome cut Sweet-breads, Muſhroons, Truffles; put to it a little Broth, Gravy, and Cullis, and ſeaſon them with Salt, Pepper, Cloves, and a Faggot of ſweet Herbs, and when about half done put in a juice of a Lemon, and take care it be well ſeaſoned and let it cool; then take your larded Veal and make them with a point, and ſome ſlices of Ham cut very thin; put a piece of Veal and a ſlice of Ham, and where they are to join rub them with the Yolk of an Egg that they may ſtick together; you may do the ſame to all of them; then put a Pigeon in each of them with a little of the Ragout, and cover them with a little forc'd Meat, make them very ſmooth and put a ſmall bard of Bacon a top; then put them in the Oven, and when baked and of a good colour, take them out and diſh them up, and put ſome Cullis of Ham under and ſerve them up hot.

Other

Other ſmall Grenadins.

TAke ſome Paper and do it well over with ſome melted Bacon, and garniſh your ſmall Grenadins with the Paper; take a piece of forc'd Meat for Poupetons, and put in your Grenadins, break a couple of Eggs and beat them; dip your Finger in the Eggs, and ſpread it cleanly over your Grenadin as thin as you can and even; obſerve that your forc'd Meat be not too ſlight, to keep the Ragout from breaking it, and do the ſame to them all; then take ſome Sweetbreads blanch'd, and cut them in ſmall Fillets the length of a Pin, Muſhrooms and Truffles, put to them ſome Gravy and ſome Cullis, and put them over the Stove; when they are enough, put ſome Cocks-combs cut in Fillets, ſome breaſt of a Fowl cut alſo in Fillets, and obſerve that your Ragout be of a moderate thickneſs, and well reliſh'd, and fill your Grenadins with it, and cover them with forc'd Meat, and a bard of Bacon each, and very ſmooth, and put them in the Oven, and when they are done, take them out, put them in the Diſh, and take off the Paper neatly; then put over them a little Cullis, and ſerve them up hot.

You may alſo do them in meagre, in making a good forc'd Meat of Fiſh, and make your Ragout of Fillets of Soals, or other Fiſh, with ſome ſoft Roe of Carps, Cullis of Cray-fiſh, and the tails of the Cray-fiſh in the Ragout, or other Cullis meagre; then put them

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in the Oven, and when done, take them out, and take off the Paper, then ſerve them hot.

Entres of Princeſſes.

TAke the beſt part of a leg of Veal, cut it in ſlices very thin, then beat them with the flat of your Cleaver pretty thin, and let them be larded very cloſe with ſmall Bacon; then put ſome Bards of Bacon very thin in your Mould, and cut your larded Veal in long ſlips, much wider at top than bottom, to fit well in your Princeſſes, and place them one over another; and when you have put them all round very cloſe, you may put in ſome ſmall Pigeons, as you did in the ſmall Grenadins, or elſe a Ragout of Fillets of all ſorts of Fowls, as is mark'd in the Article of the Granades; cover your Princeſſes with ſome forc'd Meat and bards of Bacon, and put them in the Oven; and when they are done, diſh them in your Diſh as neatly as you can, and put ſome Cullis under them, and ſerve them hot. You may make as many as you think proper to the bigneſs of your Diſh.

Another way to make Princeſſes.

TAke ſome Paper, and melt ſome Bacon, and do it over, then put it in your Princeſs as neatly as you can; take ſome forc'd Meat of Poupeton, which is ſtronger than the others, and put in your Princeſſes, break a couple of Eggs, and dip in your Finger, and ſpread your forc'd Meat as neatly and as even

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as you can about your Princeſſes; but take care your forc'd Meat has body enough to keep in the Ragout you are to put in; do the ſame to them all; then take ſome Sweetbreads and blanch them, and cut them in Fillets as long as a Pin; put to them ſome Muſhrooms and Truffles, with ſome Cullis and Gravy, and let them do over the Stove till you think they are enough; then put ſome Cocks-Combs cut in Fillets, and ſome breaſt of a Fowl cut alſo in Fillets; take care your Ragout be well reliſh'd, and put it in your Princeſſes, then cover them with forc'd Meat, and a bard of Bacon on the top, and bake them in the Oven; and when done, take and turn them in your Diſh, take off the Paper neatly, and put ſome Cullis over, then ſerve them up hot.

You may alſo make them meagre, only making a good forc'd Meat of Fiſh, you will find how to make them in the Articles of forc'd Meat. You muſt make your Ragout of Fillets of Soals or other Fiſh, with ſoft Roes of Carp, Cullis of Cray-fiſh and their Tails, or a Cullis meagre, and do them as the others before.

How to make Pome Damour.

TAke three Fowls, ſinge them, and ſee they be well pick'd; take off the Skin of two of the Fowls, then put ſome bards of Bacon over them, and put them to the fire a roaſting with the other; and when roaſted take them off, and pick all the white off; then take

then take a piece of Veal, a ſmall piece of Bacon, and a Calf's Udder, Muſhrooms chop'd very fine with ſmall Onions, Parſley, ſweet Herbs, Spices, Salt and Pepper; put all together in a Stew-pan over the fire to blanch them; then put them on a Table, and chop them very fine, and put the remaining part of the white of your Fowls to them; then chop all well together, and put in a little crumb of Bread ſteeped in Cream, three or four Yolks of Eggs, and garniſh your *Pome d'Amours* with Bards of Bacon very thin; then take the ſkin of your Fowls, and put it on neatly; take a piece of Ham and chop it very ſmall, and put it in the bottom of the Nib of your *Pome d'Amour* to fill it; afterwards put in your forc'd Meat, and make a hole in the middle, to put in a little blanket of Fillets of Fowl: You muſt make the Blanket as here follows. Take a piece of Veal and Ham, cut them in Dice, with an Onion and Parſnip, then put them in a Stew-pan, over a ſlow Fire, and put in ſome good Broth before it be coloured; then put it over the fire with a crumb of white bread the bigneſs of an Egg; take then the white of a Fowl, cut the two Wings in Fillets, and pound the reſt in a Mortar; when well pounded, and your Cullis well ſeaſon'd, take out the Meat with the Roots of your Cullis, and put in that which is pounded, and ſtrain it through a ſtrainer, and when ſtrained, take the Fillets of Fowls, and put to them ſome of the white Cullis, and when cold, put it in

your *Pome d'Amour*; and to finiſh, cover them with the forc'd Meat, and a Bard of Bacon, ſo put them a doing only with ſome hot Aſhes under and over: Take care they be very white, and when done, take them out one after another on a Plate, take off the Bards, and put them in their Diſh, and warm your white Cullis, and put it over your *Pome d'Amour*, and ſerve them up hot; there are ſeldom more ſerv'd than two in a Diſh.

At another time, if you have any Fowls left cold, or Turkey, you have nothing to do but to make the forc'd Meat as here mentioned, and your white Cullis the ſame; and inſtead of ſkinning of your Fowls, you may uſe a fine Caul of Veal, and always put ſome Ham chop'd very fine in the Nib at the bottom; you muſt alſo cut ſome thin Fillets of Ham very fine, and mix here and there, that they may look like Veins; you may form them the ſame as the other above, and put them a doing; you may alſo make them of the Skin of a Pig, if you'll go to the Expence, but the inſide all the ſame.

Another way of Pome d'Amour.

TAke three Fowls, and take off the Wings handſomely, and lard the white very neatly, and garniſh your *Pome d'Amour* with ſmall Bards of Bacon; then take the white of your Fowl larded, and put the point downwards in the *Pome d'Amour*, and a ſlice of Ham, one Fowl, and another ſlice of Ham, and

and ſo continue till done; the Ham the ſame length with the white of your Fowls; and when you have garniſh'd all round your Poupitoniere, take ſome forc'd Meat as before, and put a Ragout of fillets of Fowls and Muſhroom, as follows.

Take ſome breaſt of Fowls, or of Chickens or Partridges, or Pigeons, Truffles, Muſhrooms, and Cocks-Combs; put all in a Stew-pan together, with ſome Cullis, Gravy, Eſſence of Ham, and the juice of a Lemon; let it be well ſeaſon'd, and put it over the Stove to take taſte, and when cold, put it in your *Pome d'Amour*, and cover it with Forc'd Meat and Bards of Bacon, and put them ſlowly a doing, for fear of the white of the Wings of the Fowls ſhould burn; and when done, take them out in a Plate, take off the Bards of Bacon, put them in the Diſh with an Eſſence over, and ſerve them up hot: You may alſo put an *Italian* Sauce under.

You may make as many as you think will go in your Diſh, according to the bigneſs.

Another way of Pome d'Amour meagre.

TAke ſome Soals, ſcale them, and take out the guts; they muſt for this Uſe be ſmall ones, cut off the Head, Fins and Tail, then ſlit them in the middle, then ſlit croſs ways without going through, that the Bones may appear one way, and the other gaping, which is the back, rub then your *Pome d'Amour* with Butter, and garniſh them with Paper well but-

tered, then put in your Soals, and lay ſome in with their ſmall Point downwards, and croſs them one over another. When your *Pome d'Amour* begins to finiſh, put in a little Salt: Make then a Ragout of ſoft Roes of Carp, in the manner following.

Take and fry a couple of Soals, have two or three ſoft Roes of a Carp, blanch them, and put them in cold Water; then take a Stew-pan, put in a piece of Butter, with ſome Muſh-rooms and Truffles, toſs them over the Stove, and ſinge them with a little Flour; put in them ſome meagre Gravy, or other, that depends on the Workman; ſeaſon it with Pepper, Salt, ſlices of Lemon, a clove of Rocambole: Then take the Fillets of your fried Soals, and cut them again in Fillets, and take off the ſkin, put them in your Ragout, with the ſoft Roes of Carp, ſome Artichoak bottoms, and Aſparagus, according to the Seaſon. Your Ragout being well ſeaſon'd, finiſh by thickening it with a Cullis of Cray-fiſh, or Cullis meagre; fill your *Pome d'Amours*, take the Cruſt of a Loaf about the Bigneſs of your *Pome d'Amour*, rub it with Butter on both ſides, and put it upon your *Pome d'Amour*, that the Cruſt may juſt go in a little; break an Egg, and bring the end of your Soals juſt over the Cruſt; do the ſame to them both; then put them a doing ſoftly; and when they are done, turn them on a Plate, take off the Paper, diſh them up handſomely, and put to them a Cullis of Cray-fiſh, or other Cullis, and ſerve them up hot.

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Receipts how to dreſs Mutton different ways.

Hind Saddle of Mutton.

TAKE the two hind Quarters of a Sheep, cut off the two Nuckles, that it may ſet even on the Diſh; then take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take ſome lean Ham, Truffles, Muſhrooms, green Onions, Parſley, Thime, ſweet Herbs, Pepper, Salt and Spices well chopt together, and ſtrew it over your Mutton, where the ſkin is taken off; then put the ſkin over neatly, and wrap it over with Paper well butter'd, and tie it and put it to roaſt; and being roaſted, take off the Paper, and ſtrew over ſome Crumbs of Bread, and when it is well coloured, take it off the Spit, diſh it up, and put under it an Eſſence of them, or a Shalot Sauce, and ſerve it up hot for firſt Courſe.

A hind Saddle of Mutton a la Saint Minhout.

YOU muſt cut your Mutton as above mentioned, and lard it with large Lardoons of Bacon ſeaſon'd with Pepper, Salt, ſweet Herbs, ſmall Onions and Parſley; then garniſhing the bottom of an oval or large Gravy-pan that

will hold it, put at the bottom ſome bards of Bacon, and ſlices of Beef, put in alſo ſome Onions, Parſley, ſmall Onions, ſweet Herbs, and put in your Mutton ſeaſon'd with Pepper, Salt and Spice, a bottle of Wine and ſtrong Broth, and put over it the ſame as under, bards of Bacon, ſlices of Beef, with a little Garlick and Bay-leaves, and put it a ſtewing with fire under and over; and when done take it out, and put it in the Diſh, pare it neatly, and put over it ſome crumbs of Bread mix'd with Parmiſan Cheeſe, and put it in the Oven to take a good colour, and ſerve it up hot with Eſſence under for firſt Courſe.

Hind Saddle of Mutton in Surtout.

TAke a Saddle of Mutton as before, and roaſt it, take off the Meat from the Fillets and Legs, take away all the Nerves and Skins, and chop the Meat with ſome fat Bacon, Beef Sewet blanch'd, crumbs of Bread ſteep'd in Milk or Cream, half a dozen Yolks of Eggs, ſeaſon'd with Salt, Pepper, ſweet Herbs, green Onions, and Spices, all well pounded in the Mortar, and lay over your Saddle ſome of your forc'd Meat; then you muſt have a good Ragout of Sweetbreads, or Pigeons, or Fillets of Fowls, or what you think proper, to put in the middle, and put over the reſt of your forc'd Meat, done as neatly as you can; rub it over with an Egg and crumbs of Bread, and put it in the Oven, and

and when you think it's done, take it out, and put over it a Cullis as you think proper.

A Leg of Mutton a loe.

TAke a leg of Mutton well mortified, and beat it flat, and put it in a Pot with Water, Salt, Pepper, ſweet Herbs, Cloves and Spices, ſlices of Bacon, a Bottle of white Wine, and put it a boiling; and when it is done, take it out to drain, diſh it up, and put over it an *Italian* Sauce, and ſerve it up hot for firſt Courſe.

Leg of Mutton a la Braiſe.

TAke a leg of Mutton, and lard it with large ſlips of Bacon well ſeaſon'd, then tie it with Packthread , and take a Pot, and put to the bottom bards of Bacon, ſlices of Beef well ſeaſon'd with Pepper, Salt, Spices, ſweet Herbs, and put in your Mutton with the ſame Ingredients over it, and ſee it be covered very cloſe, and put to it ſome Broth, and a pint of white Wine, and put it a doing with fire under and over; and when it is done, take it out and dry it well, and that done, put over it a Ragout of Sweetbreads, or other, as the Workman ſhall think proper; put it in the Diſh, and ſerve it up hot for firſt Courſe.

Leg of Mutton glaz'd and larded.

TAke a Leg of Mutton, break the Bone, and flatting him a little, take off the top Skin, and lard it with ſmall Bacon; tie it with

Packthread, that it may not break in the taking out; put it a doing in a Pot or Stew-pan, put to the bottom ſome Bards of Bacon, the Skin and Parings of the Leg, with a ſlice or two of Veal, with ſome Onions, ſweet Herbs, Cloves, Salt, Pepper, and wet it with Water or Broth, and put it a doing; and when it is done, you'll have another Glaze made as follows; take ſome ſlices of Veal and Ham, and Onions, that are well boil'd and ſtrain'd, and take off all the Fat, and put it over the fire to conſume till it comes to a Glaze; then put the larded ſide of your Mutton in the Glaze; and when it is taking the Glaze, diſh it up and ſerve it up with a Ragout of Cucumbers in the Seaſon, or any other, as the Workman ſhall think proper for firſt Courſe.

Leg of Mutton with Sauſages.

TAke a large Leg of Mutton, ſlit it in two, take out the Bone, but leave the handle, then take ſome of the Meat out from the inſide, cut it into dice with ſome pickled Cucumbers, Muſhrooms, ſome Ham and Bacon cut in Dice, Salt, Pepper, ſweet Herbs, Parſley, green Onions, a little Garlick and Spices, and put this Salpicon in a Cullis, and ſee it be of a good taſte; then lard your Mutton in the inſide with large Bacon well ſeaſon'd, and put in your Salpicon cold, and roll it up in the Shape of a Sauſage, and tie it up neatly, and put it in a Braiſe; and when it's done, take it out, and drain all the Fat from it, diſh it

up, and put over the Cullis, with the Juice of a Lemon, and ſerve it up hot for firſt Courſe.

Leg of Mutton a la Bourjois.

TAke a Leg of Mutton, break the Bone and flat it, take off the Skin, and lard it with fine Bacon, and make a fine Stuffing of ſweet Herbs and ſtuff it, then put it on the Spit, with ſome Paper over your Bacon, and put it to the fire; being done, take it off, and put to it an Eſſence of Ham, and the Juice of an Orange, and ſerve it up hot for firſt Courſe.

Shoulders of Mutton roll'd.

TAke a ſhoulder of Mutton, take out the Bones, ſpread it as broad as you can; then take a piece of Veal, take off the Skin; then take a piece of Beef Sewet, ſome Bacon, Parſley, green Onions and Muſhrooms, mix'd very well with Parſley, ſweet Herbs, Spice, Salt, Pepper, two yolks of Eggs, with crumbs of Bread in Milk or Cream, and well chop'd and pounded together; then ſpread your Mutton out as broad as you can, and lay ſome of the forc'd Meat as neatly as you can over your Mutton; then you muſt have ſome Ham and Bacon, cut in long ſquare Slips, that you'll lay along your Mutton on the forc'd Meat, one of Ham, and the other of Bacon, till it's done; but leave a ſmall Separation between each,

each, to put ſome Anchovies, Capers, Muſhrooms, Parſley, chop'd Onions, ſmall hard yolks of Eggs, and in each Separation one of theſe things, till you think there be enough; and then put over the remainder of your forc'd Meat, and ſo continue; then roll it up in a Napkin very tight, tie it well, and put it in a Braiſe; and when 'tis done, take it out and drain it well, diſh it up with an Eſſence of Ham over it, and ſerve it up hot for firſt Courſe, or you may cut it in ſlices cold for ſecond Courſe.

Shoulder of Mutton, with a Ragout of Turnips.

TAke a ſhoulder of Mutton, take out the Blade Bone as neatly as you can, and put in the place a Ragout of Sweetbreads, with Muſhrooms, Truffles, Cocks-Combs well ſeaſon'd; and when done, let it be cold before you put it in, and take care to ſow it up tight, that it may keep its natural Form, and put it in a Stew-pan with ſome Bards of Bacon, ſlices of Veal and Ham, Onions, Parſley, Thime, ſweet Herbs, Salt, Pepper, Spices, with a Ladleful of Broth, and put it a doing with fire under and over; then you muſt have ſome Turnips cut in what ſhape you think proper, and blanch them in boiling Water; then drain them off, and let them be well drain'd; then put them in a good Cullis, and let them be done enough; then take your ſhoulder of Mutton out of the Braiſe, and ſee it be well drain'd from all the Fat, diſh it up, and put over it

your Ragout of Turnips, and ſerve it up hot for firſt Courſe.

Shoulder of Mutton a la Rouchi.

TAke a fore Quarter of Mutton, take out the Bones as neatly as you can from the Neck and Breaſt, and lard the Fillet, not parting them from the ſhoulder, and put it on a Spit to roaſt; and when it's done, put under it ſome ſtew'd Endive, and ſerve it up hot with the larded part uppermoſt for firſt Courſe.

Shoulder of Mutton in Epigram.

TAke a ſhoulder of Mutton and roaſt it, then take off the Skin as neatly as you can, about the thickneſs of a Crown, leaving the ſhank Bone to it; then take the Meat, and cut it in ſmall thin ſlices the bigneſs of a Shilling; then put it in a Cullis that is well ſeaſon'd, and take care not to let it boil; then take the Skin of your ſhoulder of Mutton, and put ſome crumbs of Bread with ſweet Herbs over, and put it on the Gridiron, and when it is taking Colour, ſee that your Haſh be well ſeaſon'd, diſh it up, and put on it the broil'd Skin of your ſhoulder, and ſerve it up hot.

Carbonades of Mutton glazed.

TAke a leg of Mutton, cut off as many ſlices as you can of an Inch thick, and flatten them with the Cleaver, and lard them with ſmall Bacon as cloſe as you can; then put them

them a doing as if they were Fricandeaux of Veal; and when they are done and glazed, put under a Ragout of Cucumbers, Lettice or Endive, and ſerve them up hot; you'll find how to make the Fricandeaux of Veal hereafter mentioned.

Mutton Collops.

TAke ſome Mutton that is well mortified, that is ſtale, but ſweet, take out the Skin and Sinews, and cut them ſmall and thin, about the bigneſs of a Crown piece, ſuch a Quantity, as you think will be enough for your Diſh; take a Stew-pan with ſome Butter, and lay your Collops in one after another, and take care they be very thin, and put over them a little Salt, Pepper, Spices, Parſley, and green Onions chop'd very fine, with ſome Truffles or Muſhrooms, and put your Stew-pan over a fire that is very quick, and ſtir them with a Spoon, and when you think they be done, dreſs them in the Diſh you are to ſerve them in; then put in the Pan a little Cullis and Gravy, with a Rocambole; and when it is boil'd up, and a little thick, put in the Juice of a Lemon, and put it over your Collops, and ſerve them up hot.

Neck of Mutton larded with Parſley.

TAke a neck of Mutton, pare it neatly, take off the Bones from the Fillet, then lard it with Parſley, and put it on a Spit and roaſt it; being roaſted, take and diſh it up, and

and ſerve it with Shallot Sauce, or ſtew'd Endive.

Leg of Mutton larded a la Braiſe, with a Ragout of Cheſnuts.

TAke a leg of Mutton, take off the Skin, and lard it with Bacon and Ham through and through, but ſeaſon your Ham and Bacon well, tie it and put it in a Braiſe; you will find in ſeveral places how to make the Braiſe; then take ſome Cheſnuts, roaſt them, and take off both Skins very clean, and put them in ſome good Cullis of Veal and Ham, and put them over a ſlow fire; and when you find they begin to be very ſoft, ſee they be well reliſh'd, and put them over your Mutton, and ſerve it hot for firſt Courſe.

Leg of Mutton, an Epigram.

TAke a leg of Mutton, and ſkin it all round, about the thickneſs of a Crown, as far towards the Nuckle as you can; then cut off the Bone from the Skin and Nuckle, but be ſure not to cut the Skin from the Nuckle; then take and cut ſome thin ſlices of the Meat, and chop the reſt with Bacon, Beef Sewet, Ham, ſweet Herbs, Parſley, green Onions, Shallots and Rocamboles, crumbs of Bread in Cream, the yolks of two or three Eggs, Pepper, Salt, Spices, all well mix'd together, and put a layer of Forc'd Meat, and a layer of thin ſlices, and ſo continue, till the Skin of your Leg hath taken its Form; cloſe it up and put

it

it in a Braiſe; and when 'tis done, take it out; take off the Packthread, and let it drain, then put over it an Eſſence of Ham; you may alſo lard it with ſmall Bacon very cloſe, and glaze it as Fricandeaux of Veal, with what you think proper under it.

Neck of Mutton larded and glaz'd.

TAke a Neck of Mutton, take out the Bones from the Fillet, and cut the Ribs ſhort, flatting it with the flat of a Cleaver; then lard the Fillet as neatly as you can, and put it in a Stew-pan, with a ſlice of Ham and Veal, Onions, Cloves, ſweet Herbs, and ſome good Broth, and let it boil; when you find it is enough, take it out, and ſtrain the Broth off in a Stew-pan, take off all the Fat, and put your Broth over the fire to conſume to a Gloſs; then put in your Mutton to take a Colour, and put it in your diſh with ſtew'd Endive under, or what you think proper.

Sheep Rumps with Rice.

TAke ſome Sheep Rumps well cleaned and blanched, and put them a ſtewing in a good Braiſe; and when they are enough, take them out to cool; then take ſome Rice well waſh'd and pick'd, put it in a little Pot with ſome good fat Broth, with an Onion ſtuck with Cloves, a little Pepper and Salt, and ſee it be well ſeaſon'd, and very thick, and when it's done, put it to cool; then take your Sheep Rumps, and put round them the Rice as neatly

as

as you can; do them round in Eggs, and crumbs of Bread over them: And when you have done them all, take a Frying-pan with ſome Hog's Lard, put it over a Stove, and when your Fat is hot, put your Sheep Rumps in a Frying-pan, ſee they be of a good colour, and diſh them up with fryed Parſley round.

Sheep Rumps with Parmiſan Cheeſe.

TAke and put your Sheep Rumps in a good Braiſe, as before, and when done, put them to cool; then take ſome crumbs of Bread very fine, and as much Parmiſan Cheeſe mix'd together, then take your Rumps and dip them in Egg, and put the Crumbs of Bread and Parmiſan Cheeſe over; and if you find that once doing over is not enough, do them twice, and fry them in good Hog's Lard of a good colour, and ſerve them with fryed Parſley.

Sheep Rumps with Parmiſan Cheeſe another way.

TAke your Rumps, being well ſtew'd in a Braiſe, and well drain'd, and put them handſomely in the Diſh you ſerve them in; put over them ſome good Cullis, and ſtrew over them ſome crumbs of Bread, with half Parmiſan Cheeſe, then wipe the rim of your Diſh as clean as you can, and put them in the Oven, or under a cover, to take colour, and ſerve them up hot.

Sheep Rumps a la St. Menough.

TAke your Sheep Rumps, being done put them in a good Braiſe, and when they are done enough, take them out with ſome of the Fat that you turn them in, and put ſome crumbs of Bread over, and when they are all done put them upon a clean Gridiron to broil; ſee they be of a good colour, and put under them a Ramolade Sauce.

Sheep Rumps fryed with Forc'd Meat round.

TAke your Sheep Rumps well ſtew'd in a Braiſe, take them out, take off the Fat, and put round them ſome good Forc'd Meat, and dip them in Eggs, and do them over with crumbs of Bread, fry them in good Hog's Lard, with fryed Parſley round, and ſerve them up hot. They are alſo done without Forc'd Meat, being done in a good Braiſe; dip them when cold in Eggs and crumbs of Bread over, and fry them; then diſh them up, and garniſh them with fryed Parſley.

Of Braiſes and Forc'd Meat.

Braiſe for all ſorts of Butcher's Meat.

TAKE a Kettle, and line the bottom with ſlices of Bacon, ſlices of Beef, and ſlices of Onions; then put in it your Meat, and ſeaſon it with Salt, Pepper, Onions, Carrots, ſweet Baſil, Thyme, and Bay Leaves; then lay over it more ſlices of Beef and Bacon; then cover it, and let it be done fire under and over. You may in this ſort of Braiſe dreſs Ribs of Beef, Mutton Saddles and Loins of Mutton, Buttocks of Beef, or any other ſort of coarſe Meat, which is put in Braiſe.

A white Braiſe.

TAke a Kettle, and line it with ſlices of Bacon, ſlices of Veal, ſome Onions cut in ſlices; you may put in ſome Turkeys or Pullets, and all ſorts of white Meat; ſeaſon it with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves and Garlick, and then boil your Meat. This Braiſe may ſerve you for all ſorts of roul'd Meat.

Minced Meat made with Fiſh.

TAke ſome Carps, ſome Pikes, and other Fiſhes; ſkim them and take out the Bones, and mince all theſe together upon a Table;

put in a crum of Bread boil'd in Milk, eight or nine Yolks of Eggs; put in it a good piece of Butter, and ſeaſon it with Salt, Pepper, fine Herbs, and fine Spice, minced Muſhrooms and Truffles, if you have any; put your minced Meat into a Mortar with your whites of Eggs beat to ſnow; pound all together: After which take out your Stuffing, and make uſe of it for any thing you think proper, for Grenades, Grenadines in Meager, for Loaves of Carps and of Soles.

A Haſh for all ſorts of ſmall Loaves.

TAke the Fleſh of Pouts or Chickens ready dreſs'd, and mince it; put it into a Stewpan with a piece of Butter, a ſmall Onion minced very fine, or green Onions, and give it ſome toſſes over the Fire; then put in ſome minced Muſhrooms, and ſome Truffles, if you have any; moiſten it with a little Gravy and Cullis; let it be of a good Taſte, and thick enough; then put in your minced Meat, and the Juice of a Lemon; you may make uſe of it for all ſorts of ſmall Loaves, which you will find in ſeveral Articles. You may make minced Meat of Partridges, or of Pheaſants the ſame way; the difference is, that you muſt beat the Bones of your Partridges and Pheaſants, and ſtrain them off with ſome of your Cullis, and that ſerves to thicken your minced Meat of Partridges, and you may make uſe of it for all ſorts of ſmall Loaves.

Forc'd

Forc'd Meat for a Poupeton.

TAke part of a leg of Veal, and ſome good Sewet blanch'd, with ſome Bacon alſo Blanched, all well minced; put in ſome Truffles and ſome Muſhrooms minced, ſome green Onions and Parſley, a crum of Bread boiled in Cream, two whole Eggs, and two Yolks of Eggs, and make uſe of this minced Meat to form your Poupeton. You may make Poupetons of Quails, of Partridges, of Pheaſants, of Ortolans, and of what elſe you pleaſe; the difference is only in the Ragout you put in; the ſame minced Meat always ſerve.

Forc'd Meat with Cream.

TAke a piece of Veal, cut it in pieces, with a piece of Bacon, and a piece of Beef Sewet; put it all in a Stew-pan over the Fire, and let it have ſome Toſſes; then ſeaſon it with ſome Salt, Pepper, ſweet Herbs, and fine Spice, with a little Garlick; after which, put them all upon a Table, and mince them together; put in a bit of crum of Bread the bigneſs of your Fiſt boiled in Milk, and ſeven or eight Yolks of Eggs; beat up half of the whites to Snow, put them all into a Mortar and pound them well. Make uſe of this minced Meat for all ſorts of Pouts, Fowls in Caul with Cream, and other things you have occaſion for, as for Grenades, Grenadines, and Pomes d'Amour.

Forc'd Meat for all ſorts of Fowls.

ROaſt a Chicken or Pout, then take the Meat of it, mince it with a piece of Sewet and a Piece of Bacon blanched, with the Udder of a Calf, and a little piece of boiled Ham; mince them well together; being minced, ſeaſon it ſlightly with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms, and Truſles, if you have any, with ſome crum of Bread boiled in Milk, and a couple of Eggs; mince all together again, and make uſe of it with all ſorts of Meat done in this manner; the ſame may be done with Partridges and Pigeons, and make uſe of it as you think fit. This ſort of minced Meat may ſerve alſo for Boucons and for Riſoles; that of Partridges is always the beſt for your Riſoles; when you can have any, make uſe of it inſtead of any other.

Of Entries of Pigeons.

Entry of Pigeons (a Aurore.)

PICK your Pigeons dry, gut them, and blanch them over a Charcoal Fire; next pick them clean: then take ſcraped Bacon, Parſley, green Onions, Baſil, Pepper, Salt, fine Spice, Champignons and Truffles; the whole being well haſh'd, put it into the Body of your Pigeons, and ſpit them upon a Skewer wrap'd up in ſlices of Bacon, and Paper tied round; let them be very white: Then provide as many Fricandoes as you have Pigeons, which are made of a Fillet of Veal; this muſt be all in readineſs. Take your Fillet of Veal, cut it in Slices, and beat them flat, next lard them with fine Bacon, and this done, cut them in pieces the bigneſs of a Sweetbread of Veal, and ſtew them in a Stew-pan with a Bunch of Sweet Herbs and three Cloves; the Bunch is made of Parſley and green Onions: Put in alſo a bit of Veal, with a ſlice of Ham; moiſten them with half Broth and half Water: Your Fricandoes being done, take them out, ſtrain off the Broth, and put it over the fire again, till it is boiled to a ſhort Sauce, and turned to Caramel; then put in it again your Fricandoes upon the Bacon, and ſet them upon hot Cinders, ſo that they may glaze as they ſhould; and when you are ready to ſerve

up, take your Pigeons off the Spit, take off the ſlices of Bacon, diſh them up, and put between each Pigeon one of the Fricandoes, with an Eſſence of Ham over them, and ſerve them up hot for Entry.

Entry of young Pigeons (a la Poële.)

TAke the midling ſort of Pigeons, pick them dry and clean; but to have them ſooner done, blanch them over a Charcoal Fire; if you pick them hot, they will be very white; when they are pick'd very clean, take a Stew-pan, garniſh the ſame with ſlices of Bacon, of Veal and Ham; then place in your Pigeons, and ſeaſon them with Pepper, Salt, and ſweet Herbs; make another Layer with ſome ſmall ſlices of Ham, of Veal and Bacon, together with ſome ſlices of Onions, and let them ſtew very ſoftly; you muſt take care they be not too much done; when they are enough, take them off, ſtrain their Gravy through a Strainer, and ſkim off the Fat; then put them into the Stew-pan again, and let them boil ſlow, till they turn to Caramel; then put in your Pigeons with the Breaſt downwards, to make them get a good Colour; when you are ready to ſerve, diſh them up; then put a little Cullis in the Stew-pan, with a little Gravy and Broth, according to the colour you would have your Caramel, and ſkim it well; put in it ſome Lemon Juice, and your Cullis under your Pigeons, and ſerve them up hot for Entry.

Other Entry of Pigeons (a la Poële.)

TAke large Pigeons, pick them dry, and blanch them upon hot Cinders, or over a Charcoal Fire; pick them clean, cut off the ends of their Claws, and ſplit them in the Back, place them in a Stew-pan Belly downwards, with ſmall ſlices of Ham under them; then ſtuff the Belly of your Pigeons with Champignons, Truffles, Parſley, green Onions, Baſil, fine Spice, Pepper and Salt, and after that a ſlice of Bacon: Cover your Stew-pan, and let it ſtew Fire under and over; when they are half done, take off the ſlices of Bacon and the Gravy out of the Stew-pan; put in the room of them a little Cullis and Gravy; let it go on a ſtewing, ſkim off the Fat from the Gravy which you took out of it, and put in again your Pigeons with a Lemon Juice; and ſerve them up hot for Entry.

Entry of Pigeons au Gratin.

TAke young Pigeons pick'd dry, blanch them again over a Charcoal Fire, then pick them very clean; and when they are well pick'd, ſplit them in the Back: Then take the Livers, which you mince with ſcraped Bacon, Parſley, green Onions, Champignons and green Truffles, ſeaſoned with Pepper, Salt, fine Spice, and ſweet Herbs, but all moderately: Then put in a Silver Diſh ſlices of Bacon, of Veal, and of Ham; after that place in it your Pigeons and put your Forc'd Meat mentioned before

into their Bellies; and then lay over each Pigeon a ſmall ſlice of Ham and Veal: There is no need to put much Seaſoning, by reaſon of the Ham: Cover them with another Diſh, half as ſmall again as the other, and take a white Napkin moiſtned, which put all round the Diſh, to hinder it from taking vent; then put it a ſtewing over a ſmall Stove; it being done, diſh it up with an Eſſence of Ham in another Diſh, and ſerve it up hot for a ſmall Entry, or *Hors d'Ouvre.*

Other Entry of Pigeons au Gratin.

TAke ſome Pigeons as above, pick and order them likewiſe as clean as you can; put in a Stew-pan ſlices of Bacon and of Veal, alſo ſome ſmall ſlices of Ham and Onions; then place in it your Pigeons: Make a ſmall Seaſoning with Parſley, ſcraped Bacon, Pepper, green Onions, Salt, ſweet Herbs, ſome fat Liver, Champignons and Truffles; the whole being well minced together, put it in the Belly of your Pigeons, and let the Seaſoning be as it ſhould, but take care not to make it too ſalt; then cover it with a Layer of Veal and ſlices of Bacon; and when they are done, make a little Cullis of Partridges, which put into your Diſh the depth of two Fingers breadth; then put your Pigeons into it; and ſo put your Diſh upon a Stove, to make them ſtick to the bottom of the Diſh; keep the Border of your Diſh clean; then put in it a little Effence of Ham, or elſe an *Italian* Sauce (the way of making

making which you will find in the Article of Cullis, and ſerve up the whole hot.

Entry of Pigeons the Italian *way.*

TAke the middling ſort of Pigeons, blanch them over a Charcoal Fire, and pick them very clean; let them be as white as poſſible; then tie them ſo, that the Feet be not parted from the Body of the Pigeon; then take a Stew-pan, garniſh the ſame with ſlices of Veal, and a little Ham; then put in it your Pigeons, and ſeaſon them with Pepper, Salt, Cloves, Baſil, Lemon-ſlices, Onions, a crum of Garlick, a little Coriander Seeds, a little good Oil, and a good Glaſs of Champaign or white Wine; continue to cover them with a layer of ſlices of Veal and Ham, and let them ſtew with a ſlow Fire; but before they are quite ſtewed, you muſt keep in readineſs an *Italian* Ragout, which is made as follows, *viz.*

Take ſmall Champignons that are very white, with ſome other, which being cut ſmall, put the whole in a Stew-pan, with a little Oil, a little Garlick and Shalot; put this a Moment over the Fire: this done, moiſten your ſmall Ragout with Veal Gravy, ſome Cullis, and a little Eſſence, a good Glaſs of Champaign, and a Lemon ſliced; ſkim well off the Fat, let it be reliſhing, then put it into another Stew-pan well tinn'd, take out your Pigeons to drain, wipe them dry, put them into your Ragout, and ſerve them up hot for Entry.

Entry

Entry of Pigeons the Italian *way in another manner.*

YOur Pigeons being pick'd as thoſe before, and ſtewed dry, take ſome Cock's Combs, which muſt be blanched very white, ſmall Champignons, if you can get any: Put the whole together in a Stew-pan with Cullis made the *Italian* way; the way of making which you will find in the Article of Cullis.

Another Entry of Pigeons the Italian *way in another manner.*

SCald well your Pigeons, and when they are very clean, ſplit them in the Back; take out the Intrails, and leave the Livers; put them in a Diſh, and ſeaſon them with Pepper, Salt, Baſil in Branches, ſome Bay Leaves, whole green Onions, Parſley, Lemon Juice, Oil, and a Glaſs of Champaign; let them marinate during an Hour, when they will be ready to be ſerved up; a quarter of an Hour before they are diſh'd, put them in a Stew-pan with the Marinade over the Stove, and take care to turn them, for this will be done in a Moment. Your Pigeons being done, take them out, and ſkim well their Marinade in which they have been done; put in it a little Veal Gravy and Cullis, then ſtrain all together through a Silk Strainer: Place your Pigeons in the Diſh they are to be in, and put over them your Gravy, and ſerve it all up hot; this ſort of Entry is commonly ſerved up in ſmall Diſhes, and ſerves for a ſmall Entry.

Entry

Entry of Pigeons (in Surprize) in Lettice.

TAk Cabbage Lettices, blanch them, and let them drain; being drained and well ſqueezed, take young ſcalded Pigeons, truſs them in as if they were to be put in a Compote; but let their Heads be on; blanch them in hot Water, then pick them well and clean, and wrap them up in your Lettices with Packthread tied round them; take a Stew-pan big enough to hold your Pigeons; garniſh your Stew-pan with ſlices of Veal and Bacon, and ſome ſmall ſlices of Ham; then put in it your Pigeons, and ſeaſon them with Pepper, Salt, Cloves, and a Bunch of ſweet Herbs; continue to put another Layer of ſlices of Veal and Bacon; moiſten them with Broth, and ſet them a ſtewing very ſlowly, Fire under and over; and when they are done, and you are ready to ſerve up, take them out, and let them drain; then diſh them up with an Eſſence of Ham, (which you will find in the Article of Eſſence or Cullis; which any Perſon having bee n bu ſix Months inſtructed in Cookery, will eaſily learn to make in giving Attention;) and ſerve it up hot for Entry.

Entry of young Squab Pigeons (in Surpriſe) in large Onions.

TAke young Pigeons as before, blanch them well in hot Water, and pick them clean; inſtead of wrapping them up in Lettices, you muſt take large Onions well blanched,

ed, take out the Hearts of them, ſo that the Pigeons may have room in them; there muſt be two of theſe Onions to one Pigeon, a large one for the Body, and a ſmaller one for the Neck: Your Pigeons muſt be well truſs'd; then garniſh your Stew-pan with ſlices of Bacon, as done before; then order in it your Onions, together with your Pigeons, and ſeaſon them with Pepper, Salt, Cloves and ſweet Herbs, and lay ſlices of Bacon and Veal over them, and moiſten them with a Ladlefull of good Broth, and ſet them a ſtewing fire under and over. Take care they be not too much done; and when they are done, take them off, and let them drain upon a clean Napkin, ſo that the Gravy may come out as it ſhould, and wipe them dry with a Linen Cloth; being ready to ſerve up, order them in your Diſh, put in an Eſſence of Ham over them: Let your Eſſence be reliſhing, and ſerve them up hot for Entry.

Entry of Pigeons (in Surpriſe) in Cucumbers.

PEel your Cucumbers, and take out the Seeds; then blanch them with one Boil, and put them in cold Water, then drain them; in the mean time ſcald your young Pigeons, and truſs them well with the Feet inſide; let them be blanch'd in hot Water, and pick them very clean: Your Pigeons muſt not be too large, ſo that the Cucumbers may hold them, and their Heads muſt not be cut off, to ſhew that they are Pigeons: Let your Stew-pan be

big

big enough to hold them; garniſh your Stew-pan with ſlices of Bacon, as before, together with ſome ſmall ſlices of Veal and Ham; then order in it your Cucumbers together with your Pigeons, and ſeaſon them with Pepper, Salt, Cloves, fine Spice and Onion; then moiſten them with good Broth, and put them a ſtewing; and when they are done, and you are ready to ſerve up, take them out, and let them drain, then diſh them up with an Eſſence of Ham over them, and a Lemon Juice. If you will ſerve them up with Parmeſan, you need but put ſcraped Parmeſan ſtrewed over them, and make them take a Colour in your Diſh.

Entry of Pigeons (in Surpriſe) in Turneps.

INſtead of Cucumbers take Turneps, and hollow them, pare them and blanch them; then take a little fine forc'd Meat, which put into your Turneps: The way of making ſuch forc'd or minc'd Meat you will find in the Article of forc'd Meat: Then put in your Pigeons, which are truſſed and ordered as before, and ſeaſoned like the Cucumbers; when they are ready take them off and let them drain; then diſh them up with a little Cullis and Lemon Juice, and ſerve them up hot for Entry: See they be reliſhing, and of a good colour.

Entry of Pigeons (in Compôte.)

TAke the middling ſort of Pigeons, ſcald them, pick, gut and truſs them with the Feet inſide the Body; put a ſmall Skewer croſs through the Thighs, that the Feet may keep

keep ſticking in the Body, then blanch them in hot Water; they being blanch'd, put them into cold Water, and pick them clean; then put them in a Stew-pan with a lump of Butter, a Bunch of ſweet Herbs, and ſome Muſhrooms; then put them over the Fire, and ſtir them now and then; after that thicken them with a duſt of Flour, and moiſten them with good Broth; whilſt they are a doing, take care to ſkim off the Fat; being done, ſee they be reliſhing: Then make a thick Sauce; for half a dozen Pigeons, five Eggs will be enough; beat them up with good Cream, and put into your Sauce a little Butter and Nutmeg; your Fricaſſee being thicken'd, put in it a Lemon Juice, and ſerve them up hot for Entry: It is done the ſame as a white Fricaſſee of Chickens.

Other Entry of Chicken (in Compote) with Oil.

CHuſe your Pigeons the ſame as thoſe before blanch'd and truſſed, put them in a Stew-pan, with a Bunch made of green Onions, Parſley, a ſmall Branch of Baſil, ſome Cloves, and a Clove of Garlick; the whole being well tied up together, put all this with your Pigeons; then add to it ſome ſmall Champignons, Truffles, and ſmall bits of Sweetbreads of Veal, and paſs it as before; put in it good Oil inſtead of Butter, and a little Flour; then moiſten it with Broth, and a Glaſs of Champaign, or other good white Wine; ſee it be well ſkim'd, and of a good taſte; thicken your Sauce with Yolks of Eggs and Cream, or elſe

put

put in it the Juice of a Lemon, a few Anchovies, a crumb of Shalot, a Rocambole, and ſerve it up hot for Entry.

Another Entry of Pigeons (in Compote) with a brown Sauce made with Oil (a la Provençale.)

ORder your Pigeons the ſame as thoſe mentioned before; the only difference is, that you moiſten them with good Veal Gravy, and good Cullis, and a flat ladlefull of good Oil, with a Bunch of ſweet Herbs, as done before, ſome ſlices of Ham, ſmall Champignons, and Truffles, if you can get any, a couple of Glaſſes of Champaign, or a Glaſs of *Rheniſh* Wine, which I account the beſt for all ſorts of Fricaſſees; I give this Advice, that they may depend on it to be good; only Champaign being dear, and not common in every Country, they do not care to uſe it; thus a Glaſs of good *Rheniſh* will do as well, and even better, than a Glaſs of Champaign that is not good. The Pigeons being done, ſkim off the Fat, and let them have a good Reliſh; and in ſerving them up, add to them the Juice of a Lemon: But we always muſt conform our ſelves to the Taſte and Palate of thoſe we entertain; ſome cannot endure the taſte of Garlick or Rocambole, tho' they uſe them very much in *France*, and particularly among the *Italians*, *Spaniards* and *Portugueſe*, without forgetting our *Gaſcoons:* All the matter is, that theſe ſorts of things muſt be uſed moderately, ſo that it may agree with all ſorts of Palates; all muſt be

ſlight and of a good Taſte, and ſerve them up hot for a ſmall Entry.

Entry of Pigeons (in Surpriſe.)

TAke young tame Pigeons, ſcald, truſs and blanch them, put them a ſtewing in a ſmall Kettle, with ſlices of Bacon and Lemon; then prepare a ſmall Ragout made with Sweetbread of Veal and fat Liver; cut alſo ſome ſmall Champignons, together with ſome Truffles and Cocks Combs: Put the whole into a Stew pan with good Gravy and Cullis. This being done, and of a good taſte, take your Pigeons out of their white Sauce, and put them in your ſmall Ragout; then take as many Eggs as you have Pigeons; they muſt be Turkey Eggs if you can get any, or Duck Eggs, and cut them open only on one end, ſo that your Pigeons may be able to enter: Waſh well your Egg-ſhells, and put your Pigeons into them, together with a little of your ſmall Ragout, as much as the Shell will hold; then put over your Shell the bit cut off before, and make it ſtick or hold by means of a little Paſte round it the bigneſs of a Packthread; then dip it in Eggs, and ſtrew it with fine crum of Bread; obſerve that nothing of the Shell muſt appear: Being ready to ſerve up, fry your Egg-ſhells in Hog's Lard; garniſh your Diſh with fry'd Parſley, and ſerve it up hot for Entry: I do not ſet here any Quantity, which muſt be according to the Diſh you will ſerve in.

Entry

Entry of Pigeons (a l'Araignée.)

TAke young Pigeons, ſcald and gut them on the ſide of the Craw; then take a Salpicon, made with ſome bits of Sweetbreads of Veal and fat Liver, together with Champignons, green Truffles, if you can get any, green Onions, Parſley, Pepper, Salt, ſweet Herbs, and fine Spice; the whole being well ſeaſon'd, put them over the Fire with a lump of Butter and melted Bacon, then ſtuff therewith your Pigeons, and bring up their Feet to the very Neck, the Head upon the Breaſt of them, and ſtick through them ſome ſmall Skewers, to keep off the Wings; then take ſome ſlices of Ham, and lard the Pigeons with them, to each Pigeon eight ſlices of Ham; and obſerve that you muſt make them have the Figure or Form of a Spider, as much as poſſibly you can: Then put ſome ſlices of Bacon in a Stew-pan, and place your Pigeons in the ſame with ſmall ſlices of Ham and Veal; ſeaſon them ſlightly with Pepper, Salt, ſweet Herbs and fine Spice, with ſome ſlices of Bacon over them, and put them a ſtewing gently; let them not be too much done, and ſerve them up with an Eſſence of Ham, and the Juice of a Lemon, or elſe with an *Italian* Sauce, or a Sauce (*à la Romaine,*) and ſerve them up hot. You'll find the way of making theſe Sauces in the Chapter of Sauces.

Entry of Pigeons (in Mirletons.)

TAke large young Pigeons, which they call in *France Pigeons cochois*, pulled dry, ſinge and pick them clean; gut them by the Neck, and take out the great Bones; then put into them a Salpicon made with Sweetbreads of Veal, Champignons, green Truffles and Ham; the whole being cut into ſmall Dice, and ſeaſoned with Parſley, green Onions, ſweet Herbs and fine Spice; put all together over the Fire with ſcraped Bacon: See it be of a good taſte, and ſtuff therewith your Pigeons; then blanch them again in a Stew-pan upon the Stove with good Butter: See they be very plump and round, and lard them with fine Bacon, two Rows on each ſide of the Breaſt, ſo that the Breaſt remain wholly uncovered, the ſame upon the lower part of the Body; lard them alſo with Parſley Leaves, roaſt them on the Spit, and ſerve them up hot with an Eſſence of Ham, and the Juice of a Lemon for Entry; and let the whole be reliſhing.

Other Pigeons in fancy, which are ordered almoſt the ſame way as thoſe here above.

GUT them through the Craw, and ſtuff them with a Salpicon the ſame as thoſe before; inſtead of larding them with Bacon, they are larded with Parſley: They being done a above, when you are ready to ſerve, ſplit your Pigeons in the Breaſt, and put two Cocks-Combs in each Pigeon, which will look like a what

a what you pleaſe; then diſh them up with an Eſſence of Ham, or an *Italian* Sauce, and ſerve them up hot for Entry.

Pigeons (in Compôte) with green Peaſe and a brown Sauce.

THeſe Pigeons are ordered the ſame as thoſe before; all the difference is, they are moiſtened with good Gravy: Serve them up hot; obſerve Green Peaſe are ſtewed with them.

You may alſo take large Pigeons, and cut them in halves, or in four, and dreſs them with a brown Sauce, or with a white Sauce, like thoſe before, provided they be good and reliſhing; ſerve them up hot for Entry.

Another Entry of Pigeons with tops of Aſparagus dreſs'd like green Peaſe.

YOur Pigeons muſt be ordered as before, with this only difference is, that your Pigeons muſt be enough before you put in your Aſparagus; here you have the way of dreſſing Aſparagus like green Peaſe, with all ſorts of Meat: If your Aſparagus are large, ſlit them in four, and cut them as ſmall as green Peaſe, and go on cutting as long as you find them tender; and when they are cut, blanch them, then put them in cold Water, and let them drain in a Sieve; your Pigeons being almoſt done, put in your Aſparagus cut ſmall, the Quantity you think fit: The whole being done, and well ſkinn'd, thicken them with

Eggs and Cream, and diſh up your Pigeons, and put over them your Aſparagus; you muſt take care they be of a good taſte, and ſerve them up with a brown Sauce; then moiſten them with Gravy inſtead of Broth; you may cut your Pigeons in halves, if you will, or elſe into four, and dreſs them the ſame as if they were whole, provided all be of good taſte, and that your Pigeons are not too much done.

Another Entry of Pigeons in Fricandoes, with Aſparagus Tops.

TAke ſmall young Pigeons, pick them and blanch them upon a Charcoal Fire; being well pick'd lard them with fine Bacon, then ſtew them in a Stewing-pan, with ſlices of Veal and Ham, and a bunch of ſweet Herbs. Your Pigeons being done, take them off, keep them hot, and ſtrain off the Broth wherein your Pigeons have been a ſtewing; put it over the Fire and let it boil, till it begins to turn to Caramel, and then put in your Pigeons, the Bacon downwards, and put them upon hot Cinders to be glazed well: Take care the Fire be not too quick, and look into it now and then; then take your Aſparagus cut like Peaſe, put them in a Stew-pan well tin'd, with Butter, a little Bacon, and a Bunch of ſweet Herbs; this done ſtrew them with a duſt of Flour, and moiſten them with good Broth: When you are ready to ſerve up, thicken your Sauce with Eggs and Cream, and ſee they have a good Reliſh,

liſh, and put in your Diſh your Aſparagus with your Pigeons upon them; and ſerve them up hot. You may moiſten your Aſparagus with Gravy inſtead of Broth, and thicken your Sauce with good Cullis: This kind of Aſparagus like green Peaſe may be uſed with all ſorts of Meat, (there is but the taſte, that changes one into white, and the other into brown) let it be of a good taſte, and to your Maſter's liking.

Entry of Pigeons (au Soleil.)

PIck your Pigeons very clean, leave the Wings and the Heads; put minc'd Meat into the Belly of your Pigeons; then put into a Stew-pan ſlices of Bacon, and place your Pigeons in it, and ſeaſon them with Pepper, Salt, and Baſil; cover them again with another laying of ſlices of Bacon, then take boiled Milk, with a little Coriander Seed boiled in it, which being ſtrained, put it over your Pigeons; take care they boil not too faſt, a quarter of an hour will be enough: Keep good Hog's Lard upon the Fire, and make a Paſte as before, *viz.* Take two handfulls of Flour with good Beer, and make a Batter; then put ſome whites of Eggs beaten up to Snow in your Batter, and half a Glaſs full of Oil; take off your Pigeons, put them in your Batter and fry them; fry likewiſe a little Parſley to garniſh them with, and ſerve it up hot for Entry, or *Hors d'Oeuvre*, which is the true way of dreſſing Pigeons *(au Soleil.)*

Another way of dreſſing Pigeons (au Soleil.)

YOur Pigeons muſt always be ordered as before; all the difference is in the Legs and Feet: 'Tis certain, that all Cooks do not work the ſame way, and tho' I approve of this faſhion, I will not ſay it is the beſt; 'tis only to let thoſe who will ſee this Treatiſe know that it is made to content the Publick. Your Pigeons being ſcalded and well clean'd, put them in a Stew-pan, with ſlices of Bacon and Ham; then place in it your Pigeons, which muſt be ſtuffed with a little forc'd Meat; ſtick a ſmall Skewer all along through their Neck, to keep them ſtrait, which is done before they are put in the Stew-pan, and ſeaſon them with Pepper, Salt, ſweet Herbs and fine Spice; then cover them with a Layer of ſlices of Veal, Ham and Bacon, put to them a Ladleful of Broth, a Glaſs of Champaign, or other white Wine, and let them ſtew Fire under and over, a quarter of an hour will be ſufficient. Then make a Batter with as much Flour as you think may ſerve for the Number of Pigeons you have, together with two or three whites and yolks of Eggs; moiſten your Paſte with Champaign, or other white Wine; ſee that your Batter be not too thin; put in it a ſmall Glaſsful of Oil: During all this while, keep Hog's Lard a warming; then take out your Pigeons, let them drain, put them in the ſaid Batter, and fry them to a good Colour, and fry ſome Parſley to garniſh them with. There are ſome that dreſs

dreſs the ſame Pigeons (*au Soleil*) and order them all the ſame as here; but inſtead of making a Batter, they ſtrew them with crums of Bread and Eggs, and fry them: All which depends only on a good taſte) and ſerve them up hot for Entry.

Entry of Pigeons with Baſil.

TAke of the ſame Pigeons ſcalded, well pick'd and gutted; truſs the Feet inſide, make a little fine forc'd Meat, and ſet them a ſtewing upon a ſmall Charcoal Fire with your forc'd Meat; obſerve that your Baſil muſt prevail; then braiſe them as followeth, *viz.* Take a ſmall Kettle or Pot, put in it ſlices of Bacon and Veal, and place in it your Pigeons, and ſeaſon it with Pepper, Salt, Onions, Cloves, and much Baſil; cover it with the ſame ſlices of Veal and Bacon, and put it a ſtewing; when it is done, take out your Pigeons and drain them; then dip them in beaten Eggs, and ſtrew them with fine Crums of Bread, fry them, and garniſh your Diſh with fry'd Parſley, and ſerve them up hot for Entry.

Entry of Pigeons (in Bignet.)

TAke ſome ſcalded Pigeons, ſplit them in the Back; take off their Heads and Feet, and truſs them; take a ſmall Kettle or Stewpan; put in it ſome ſlices of Bacon, and then your Pigeons ſeaſoned with Pepper, Salt, ſweet Herbs and fine Spice; then cover them with ſome ſlices of Bacon and Lemon, pouring into

it a Glaſs of white Wine; put the Cover over and let them ſtew; but let them not be too much done: Being ſtewed, keep ready a little forc'd Meat, and ſtuff your Pigeons therewith; you muſt keep your Pigeons white, and take care the forc'd Meat keeps in; then make a Batter with Flour, Pepper, and two Eggs beaten up with white Wine or Beer, together with a little Oil; then put your Pigeons into your Batter, and fry them; ſerve them up for *Hors d'Oeuvre*, or a ſmall Entry upon a Napkin garniſhed with fry'd Parſley.

Marinade of Pigeons.

PIck your Pigeons very clean, and blanch them, cut them in two, then beat them flat, and put them in a Stew-pan with Onions, Parſley, Pepper, Salt, Cloves, Baſil, a lump of good Butter, a Ladleful of fat Broth, and ſome Vinegar; theſe being boil'd a little, dip them in whites of Eggs, and then in Flour, and let them be fry'd immediately; order them handſomely upon a Napkin, garniſhed with fry'd Parſley, and ſerve them up.

Entry of Pigeons (a la Regence.)

TAke young Pigeons, ſcald them, truſs their Feet inſide the Body, and put them a ſtewing over a clear Charcoal Fire; put ſome ſlices of Bacon in a Kettle or Pot, and put in your Pigeons; ſeaſon them with Pepper, Salt, ſweet Herbs, ſome ſlices of Onions, with a couple of Lemon ſlices; put over them ſlices

of

of Bacon, and put them a ſtewing; take ſome bottoms of Artichokes boiled, let them be very white, with ſome ſmall Fricandoes the bigneſs of the hollow of your Hand well glaz'd; take ſome Champignons cut in four, with ſome Butter; put them over the Fire with a duſt of Flour ſtrewed over them: Moiſten it with a Ladleful of good Broth; add to it a Bunch made of green Onions, Parſley, ſweet Herbs and Cloves; ſtew it and thicken it with five yolks of Eggs, putting into it a dozen of ſtew'd Cocks-Combs, which are commonly kept in a white Sauce; take off your Pigeons, and put them into your white Sauce, and take as many Bottoms of Artichokes as you have Pigeons, and order them in a Diſh: When you are ready to ſerve up your Pigeons, put upon every Artichoke bottom a Pigeon, with the Cocks-Combs over them, and between each Pigeon a Fricandoe, and ſerve them up hot for Entry.

Other Pigeons with Artichokes.

TAke ſome Artichokes, boil them till you can get out the Choaks; take ſome young Pigeons ſcalded, truſs their Legs inſide their Bodies; don't take off their Heads, and boil them over a clear Charcoal Fire as before; take out the Chokes, put them in your Diſh; make ſome forc'd Meat, as that of Poupeton, put the ſame upon the bottom of your Artichoke Leaves, to hinder the Cullis from running out; make a Ragout with Sweetbreads, Champignons and Cocks-Combs, which moiſten with good

good Gravy, good Cullis and good Eſſence; take off your Pigeons, put them in your Ragout, let it be reliſhing, putting to it the Juice of a Lemon, and diſh it up a Pigeon in each Artichoke, and as much of the Ragout as each Artichoke will hold; continue to lay upon them of the ſame forc'd Meat, but ſo that the Head of your Pigeon may be ſeen; then put them in the Oven, and ſkim off the Fat, wipe the Border of your Diſh, and put over it a little Cullis, with the Juice of a Lemon, and ſerve it up hot for Entry.

Forced Pigeons for Entry.

TAke good large Pigeons, pick and ſinge them, then gut them through the Craw, and bone them; all the Bones being out, ſtuff them with good forc'd Meat; the way of making it you will find in the Article of forc'd Meat.

At another time you may ſtuff them with Salpicon, inſtead of forc'd Meat, which they then call bloted Pigeons: Take ſome Sweetbreads of Veal, Champignons, Truffles, ſome ſlices of Fowls, of Partridge, and of Ham, all cut into ſmall ſquare Pieces, and ſeaſoned with Pepper, Salt, ſweet Herbs and fine Spice, together with a little of this forc'd Meat, which you have made for your Pigeons, and put a little of it among this Salpicon, together with ſome whites of Eggs beat up to Snow; then mix all together, and ſtuff therewith your Pigeons, and ſpit them upon ſmall Iron Skewers; wrap them up in ſlices of Bacon, with Paper tied

tied round. Being done as they ſhould be, diſh them up with an Eſſence of Ham, and the Juice of a Lemon over them. Forc'd Pigeons may be roaſted as well as theſe, or elſe put them over a ſmall Coal Fire, with ſome ſlices of Bacon; ſeaſon them as uſual with Eſſence of Ham and Lemon Juice; let it be of a good taſte, and ſerve it up hot for Entry.

Pigeon, (aux Tortuës.)

TAke young Pigeons ſcalded, gut them, and truſs their Feet inſide the Body; ſtick a Skewer through their Legs, to keep the Feet in the Body; let your Pigeons be very plump, then blanch them in hot Water; being blanch'd, put them in cold Water, and pick them very clean; then take a ſmall Pot, which garniſh with ſlices of Bacon and Veal, and ſome ſlices of Ham, then order in it your Pigeons, and ſeaſon them with Pepper, Salt, ſweet Herbs, and Cloves, and cover them with ſlices top and bottom alike; put them a ſtewing as long as you think fit: You muſt have at leaſt two Tortoiſes, cut off their Heads, and let them boil in a Kettle with Water, Salt, ſome Onions, and other ſmall Seaſoning; when they are boiled enough to take off the Skin, take them off the Fire, and let them cool; then take off the Skin, and put the four Quarters of each Tortoiſe in a Stew-pan, with ſome other ſmall bits found in them as well as the Liver, and one of the Shells, which you muſt keep to put under your Pigeons: Clean your Shell well, and

and then dip it in beaten Eggs, and fry it; and in ſerving up, put it upon your Pigeons, if you think it proper: This is the old way; and moreover it is to ſhew that they are Tortoiſes, ſince every body don't eaſily know what Tortoiſe Fleſh is: As to the Cullis of this Entry, to do all things to Perfection, take a Stew-pan, put in it a couple of Pounds of Veal, three or four ſlices of Ham cut into ſmall ſquare pieces, together with two old Partridges, that have little ſtrong ſmell of green Corn, which cut in two; put the whole together over the Fire, to ſtew very ſoftly: When you find it begins to ſtick, and that your Meat is browniſh, ſee it be not burnt, in which the Smell and good Scent muſt guide you; then take out your Meat, put ſome Butter into the Stew-pan, to take off all clean from your Sauce-pan; then put in it a duſt of Flour, according to the Quantity of Cullis you deſign to make; the Flour being pretty brown, moiſten it with good Broth, and put in again your Meat with a couple of Glaſſes of Champaign, a little Baſil, Cloves, and a Clove of Garlick; ſkim off the Fat from your Cullis, and let it be reliſhing; ſtrain it off in a Silk Strainer, put ſome of this Cullis to your Tortoiſes; which having had a good boil, and being of a good taſte, take out your Pigeons, let them drain, and diſh them up, and put your Ragout of Tortoiſes, together with the Juice of a Lemon over them, and ſerve them up hot; let the whole be reliſhing, ſlight, and look well to

the

the ſight. At another time you may make uſe of a Cray-fiſh Cullis.

Another way of dreſſing Pigeons (au Tortuës) according to the old Faſhion.

TAke young Pigeons, ſcald them, or pick them; being pick'd, gut and truſs them neatly; then put them in a Stew-pan, with a little melted Bacon, Cocks-Combs, ſome bits of Sweetbreads of Veal, ſome ſmall Champignons, Truffles cut into ſlices, and a Bunch of ſweet Herbs, ſeaſoned with Pepper and Salt; put a Pot upon the Stove with Water, a Bunch of ſweet Herbs, two ſlices of Lemon, two or three Onions, a little Pepper and Salt, and ſome ſlices of Bacon; take two Tortoiſes, cut off their Heads, their Feet, and the End of their Tails, and put them into the Kettle, when the Seaſoning begins to boil; being blanch'd, take them out, and put them into the Tortoiſe Shell, cut them in four Quarters, like as with a Fricaſſy of Chicken; but take care of touching the Gall, which would ſpoil the whole Ragout; put them in the Stew-pan with the Pigeons, put all together over the Fire; this done, moiſten it with Veal Gravy, and let it ſtew with a ſlow Fire; it being ſtewed enough, ſkim off the Fat, and thicken it with Cullis, and let it again ſtew a Moment: Diſh up your Pigeons, lay your Tortoiſe Legs round them: Let your Ragout be well reliſhed, and pour it over them, and ſerve it up hot for Entry.

Pigeons (à la Ste. Menhout.)

TAke large Pigeons, pick them clean, gut them, and truſs their Legs inſide the Body; cut them in halves, and beat them flat; then put in a Stew-pan ſlices of Bacon and Veal, and place in it your Pigeons, ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, and Onions cut in ſlices, and cover them again with ſlices of Veal and Bacon; then put in it a Pint of Milk, and cover your Stew-pan cloſe, with a Border of Paſte all round, with Fire under and over; it being ſtewed, take it out of the Kettle, and ſtrew it with fine crums of Bread; (thoſe you broil muſt be dip'd in the Fat they were ſtewed in) and if you fry them, beat well up two or three Eggs, dip your Pigeons in them, ſtrew them with fine Crums of Bread, and fry them in good Hog's Lard; fold up a Napkin in the Diſh you ſerve them up in, and place on it your Pigeons with a little fry'd Parſley. As to the broiled Pigeons, make a Remoulade with Anchovie, Parſley, Green Onions, beaten Pepper, Salt, Capers cut ſmall, ſome Oil, Muſtard, a little Gravy, and the Juice of a Lemon; put your Pigeons over it, and ſerve it up hot for Entry.

Pigeons with Ham.

TAke midling Pigeons, pick and gut them clean; mince their Livers with a little ſcraped Bacon, a bit of Butter, Parſley, green Onions, Pepper, Salt, ſweet Herbs, and fine Spice;

Spice; all being well minced together, put it into your Pigeons Belly; then put them in a Stew-pan over the Fire, with melted Bacon or Butter to blanch, let them be very plump, ſpit them upon a ſmall Iron Skewer, wrap them up in ſlices of Bacon, and Paper tied round, then tie them on the Spit; when they are done, you muſt keep in readineſs ſome ſmall ſlices of Ham, as many as you have occaſion for an Entry; ſix or ſeven will be enough; beat them with the back of your Knife, put them in a Stew-pan, and place them over a Stove with a midling Fire; when they are of a good colour, take your ſlices of Ham out; put in the Stew-pan a lump of good Butter, with a little Flour, and ſtir it with a wooden Ladle; when it is pretty brown, moiſten it with good Broth, if you think it not coloured enough; put in it a little Gravy, put your ſlices of Ham again in the Stew-pan, and ſkim well off the Fat; then thicken it with a Cullis; your Pigeons being done, diſh them up with the ſlices of Ham over them, and the Juice of a Lemon, that it may pleaſe the Eye and Taſte, and ſerve it up hot for Entry.

Pigeons (in Surtout.)

TAke large plump Pigeons, pick and clean them well, gut and truſs them; make forc'd Meat with Bacon, boiled Ham, ſome Truffles and Champignons minced with their Livers, ſome Parſley, green Onions, a Clove of Garlick, and ſome Sweetbreads of Veal, all together

together well minced, and ſeaſon'd; ſtuff therewith your Pigeons, and tie them cloſe up; you muſt have a large Fricando larded with ſmall Bacon to each Pigeon, which put over the Breaſt; all being well tied, and cleanly ſpitted, cover them alſo with Pepper, and ſo let them roaſt; your Pigeons being done, diſh them up with an Eſſence of Ham under them, or elſe a Ravigotte of what you pleaſe, and ſerve them up hot for Entry.

Pigeons in Surtout another way.

TRuſs your Pigeons like thoſe here before, but thicken your forc'd Meat with four raw Eggs; then cover them with your Fricandoes, and tie them round, and put them a ſtewing in a Stew-pan with good Broth, ſome ſlices of Veal and Ham, and ſome Onions ſtuck with Cloves; your Pigeons being ſtewed, take them up, and put the Broth over the Fire again, till it turns to Caramel; then put in again your Pigeons upon your Caramel, and put the Stew-pan upon hot Cinders to glaze; being of a fine Gloſs, diſh them up with an Eſſence of Ham. At another time, inſtead of Eſſence, you need but put your Stew-pan on again, and take out the Fat, and putting in it a duſt of Flour, ſtir it with a wooden Ladle, and moiſten it with a little Broth; let it boil a Moment, take off the Fat, and ſtrain it through a Silk Strainer; let it be of a good taſte, and pleaſing to the Eye; diſh it up with the Juice of a Lemon, and ſerve it up hot for Entry

Pigeons

Pigeons (in Perdouillet.)

TAke middling Pigeons ſcalded, well pick'd and blanch'd, gut them, and let them look very white; put into a Pot or Kettle ſlices of Bacon, and place in it your Pigeons ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, Onions and Bay Leaves, cover them again with ſlices of Bacon, adding to it a couple of Glaſſes of white Wine, ſome ſlices of Lemon, with a ſmall Ladleful of Broth: Being ſtewed, you may ſerve them up cold for a ſide Diſh; at another time with a minced Sauce hot; at another time with a Parſley Sauce; at another time with an Anchovy Sauce; at another time with an *Italian* Sauce, or elſe with Cucumbers or ſmall Onions: All which depends on the Taſte and Fancy of the Cook, provided only the whole be of a good Taſte: and ſerve it up hot.

Pigeons (à la Braiſe.)

TAke large Pigeons well pick'd and gutted, truſs and lard them with thick Bacon well ſeaſon'd; then take a Stew-pan, and garniſh it with ſlices of Bacon, Veal and Onions; place in it your Pigeons, and ſeaſon them with Pepper, Salt, fine Spices, and ſweet Herbs; and cover them under and over, and let them ſtew; being ſtewed, let them drain; keep a Ragout ready made with Sweetbreads of Veal, Truffles and Champignons; your Sweetbreads of Veal being blanch'd, put them into the

Stew-pan together with your Truffles and Champignons, adding to them a Ladlefull of Gravy, and a little Cullis, and let it ſtew: All being done, and of a good taſte, diſh up your Pigeons, pour Ragout over them, and ſerve them up hot for Entry.

Fricaſſy of Pigeons in Blood.

TAke very ſmall Pigeons, bleed them, and keep the Blood, put into it the Juice of a Lemon, to hinder it from turning; theſe Pigeons muſt be ſcalded and gutted; cut them in halves, and put them in a Stew-pan with a little melted Bacon; ſeaſon them with Pepper, Salt, a Bunch of ſweet Herbs, Champignons, Truffles, Cocks-Combs and Sweetbreads of Veal or Lamb all put together over the Fire; ſtrew it with a duſt of Flour, moiſten it with Gravy, and let it ſtew ſoftly with a ſlow Fire; it being done, ſkim off the Fat, and thicken it with Veal Cullis; ſtrain off your Blood in a Sieve, beat it up with Yolks of Eggs, and a little Parſley cut ſmall; and when you are ready to ſerve up, put the Blood in your Fricaſſy, and put it over the Fire, keeping it always ſtirring; take care to keep it from boiling, and let your Fricaſſy have a good taſte; diſh it up handſomely, and ſerve it up hot for Entry, or *Hors d'Oeuvre:* You may ſerve them up whole or in halves, that depends on the Fancy of the Cook.

Pigeons

Pigeons in Scollop Shells.

TAke ſix young Pigeons, ſcald and gut them, truſs the Feet inſide the Body; don't cut off the Heads; blanch and pick them very clean; then put them a ſtewing in a ſmall Pot, with ſlices of Bacon and Lemon, Pepper, Salt, ſweet Herbs, and a Glaſs of white Wine; make a ſmall Ragout with Sweetbreads of Veal, Champignons, Trufles; divide this Ragout into three Sauce-pans, one with a white Sauce, another with Cray-fiſh Cullis and Tails, and Cocks-Combs, and the other with Cullis of Ham: Then take ſix Shells, there are ſome of Silver, which are very like the natural ones, in which you make a ſmall Border of Paſte round it as neat as you can; rub it over with Egg, and let it be baked in the Oven; then order your Shells in the Diſh: Take your Pigeons out of their Seaſoning, and put two of them into your Cray-fiſh Cullis, two into the white Ragout, and two into the Ham Cullis; let all be of a good taſte; put one of them into each Shell, and order the whole as neat as you can, and ſerve it up hot for Entry; and let it be pleaſing to the Eye.

Pigeons (à la Crapeaudine.)

TAke Pigeons, pick and gut them, truſs their Legs inſide the Body; then cut up the Breaſt, and throw the ſame over head, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, ſome Parſley, green

Onions, Pepper, Salt and ſweet Herbs; put all over the Fire to make it have a taſte, then ſtrew them with fine crums of Bread, and let them be broiled, and ſerve them up with Gravy, a Shalot cut ſmall, or green Onions, and the Juice of a Lemon over them, and ſerve them up hot for Entry.

Small young Pigeons, with ſlices of Soles.

TAke ſmall young Pigeons, pull them dry, well pick'd and gutted; make a little forc'd Meat with their Livers, and with Parſley, green Onions, ſcraped Bacon, Truffles and Champignons, and ſtuff therewith your Pigegeons, and tie them up on both Ends, that the Forc'd Meat may not come out; then put them upon Skewers, wrapt up in ſlices of Bacon, with Paper tied round; then tie them to the Spit, and let them roaſt; then take ſome Soles, which fry in good Hog's Lard; being fried, cut them off in Fillets, take off the ſkin, then put them in a Stew-pan with a little Gravy; put the Stew-pan over the Fire, to take from them the taſte of the Hog's Lard; then take them out, let them drain, and put them in a Stew pan with a good Eſſence of Ham and the Juice of an Orange: Your Pigeons being roaſted, draw them off, take off the Bacon, diſh them up, put your Soles over them, and ſerve them up hot for Entry. At another time you may glaze your Sole-ſlices, as it is ſhewn in the Article of Soles, and ſerve them up with an Eſſence. You may in like manner ſerve up Fowls,

Fowls, Chickens, Pheaſants, young Partridges, *&c.* dreſſed in the ſame manner.

Pigeons with Cray-fiſh.

TAke ſome ſmall Pigeons ſcalded, pick'd and truſſed, as it is ſhewn in ſeveral places; ſet them a ſtewing in a white ſtewing, which is made with ſlices of Bacon, laid top and bottom of a ſmall Kettle; then moiſten them with a little good Broth, and a Glaſs of Champaign, or other white Wine, and ſeaſon them; when they are done, and you are ready to ſerve up, you muſt have in readineſs a Cray-fiſh Cullis, together with Cray-fiſh Tails, Cocks-Combs, and ſome ſmall Champignons; the whole being ready, put in it ſome of your Cray-fiſh Cullis, and keep it hot, take care it does not boil; being ready to ſerve up, take the Pigeons out of their white Seaſoning, and let them drain; then diſh them up, and put your Ragout over them, with the Juice of a Lemon: Let it be reliſhing, and ſerve it up hot for entry.

N. B. You will find the way of making Cullis of Cray-fiſh in the Article of Cullis, which may ſerve for all ſorts of Meat.

Another way of dreſſing Pigeons with Cray-fiſh, a white Sauce.

TAke young Pigeons ſcalded and well pick'd, truſs them, and leave on their Heads; ſtew them as before; then take as many large Cray-fiſh as you have Pigeons, and ſet them a

ſtewing; then pick their Tails, take the Shells of the Cray-fiſh, and clean well their Bodies, and put into each a young Pigeon, and put the Shell over it; the Head of the Pigeon muſt be between the two great Claws; and then you muſt have a ſmall Ragout made with Champignons, Trufles, Sweetbreads of Veal, Cocks-Combs and ſome Cray-fiſh Tails; all being done, and thickened with Eggs and Cream, put your Cray-fiſh in the ſame Diſh where your Pigeons are; take off the Shell, pour over your Pigeons white Cullis, and put the Shell on again, with the remainder of this ſmall Ragout over them, together with the Juice of a Lemon, and ſerve them up for Entry. You may ſerve them up with a Cray-fiſh Cullis, if you pleaſe, all the ſame as with a white Sauce.

Another way of dreſſing Pigeons with Cray-fiſh.

TAke young Pigeons as before, large Cray-fiſh, and take off the ſmall Claws, alſo take off the Shells, and put into each Cray-fiſh a Pigeon, with a little forc'd Meat round, and ſeaſon them; then put the Shell on again; ſee it be well joined again, and make it level with the forc'd Meat; then take a Stew-pan, garniſh it with ſlices of Veal and Ham, and place in it your Cray-fiſh, and ſeaſon them; then cover them with a Layer of ſmall ſlices of Veal and Ham, and put them a ſtewing fire under and over; being done, take them all off to drain; put the Stew-pan over the

Fire,

Fire, and let the Meat that remains in the Stew-pan ſtick like Gravy; then moiſten it with a Ladleful of Broth, of Gravy, and your common Cullis, and a Glaſs of Champaign: ſkim the Fat well off from the whole, let it be reliſhing, and ſtrain it through a Silk Strainer; then let it boil again to clarify; being ready, diſh up your Cray-fiſh, and put this ſmall Cullis over them, with the Juice of a Lemon, and ſerve them up hot.

If you have good Cray-fiſh Cullis, you may uſe it for this Entry, or elſe make ſome at another time for a change.

Another way of dreſſing Pigeons with Cray-fiſh.

TAke young Pigeons ſcalded as before, blanch and truſs them; and take the middling ſort of Cray-fiſh, as many as you have Pigeons, and put them a ſtewing together in a ſmall white Braiſe; take ſmall Cray-fiſh, boil them and pick them; pound the Shells as fine as poſſibly can be, to make your Cullis, and keep the Tails to put into it, and the ſmall Eggs, if they have any. The Pigeons being done, diſh them up with your pick'd Cray-fiſh Tails, leave the ſmall Paws, and put upon each Pigeon a Cray-fiſh, with the Cullis over it, and the Juice of a Lemon, and ſerve it up hot for Entry; let it be reliſhing: you may likewiſe ſerve them up with a white Sauce.

Entry of Pigeons (à la Lune.)

TAke ſome middling ſort of Pigeons, ſcald or pick them; being well clean'd, ſplit them in the Breaſt, put a ſmall Skewer into them to keep them open, then put them a ſtewing with ſmall ſlices of Veal, Ham and Bacon ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice and Onions; then cover them under and over, and put them a ſtewing a quarter of an hour, which will be enough; keep in readineſs a ſmall Salpicon made with Sweet-breads of Veal, Truffles and Champignons, cut all together into ſmall ſquares; put the whole in a Stew-pan with a little Gravy and a little Cullis, and put it a ſtewing; being done, and of a good taſte, let it grow cold; you muſt here have forced Meat like that for a Poupeton, and diſh up your Pigeons; your Pigeons being thus ordered, make a Round or Circle of forc'd Meat for each Pigeon, as high as it will mount, but it muſt be very thin: Obſerve, there muſt be room enough between each Pigeon, to put a Spoonful of the ſmall Ragout, which I ſhall ſhew you at laſt. Your Pigeons being well ordered in the Diſh, put of this ſmall Salpicon into them, and put upon each Pigeon a ſmall piece of Paſte cut out in the form of a Heart with a Pen-Knife, and the bigneſs of the Pigeon's Breaſt; then ſend them to be baked in the Oven, or elſe let them be done under a Cover: Now prepare a Ragout made with Sweet-

breads

breads of Veal, cut them into ſlices; take Champignons or Muſhrooms, or Trufles, if they be in Seaſon, together with ſome fat Livers, Cocks-Combs, and Cray-fiſh Tails; put this Preparation in two Stew-pans; in the one make a white Sauce, and in the other put good Gravy and good Cullis, and thicken your white Sauce with good white Cullis, or elſe with Eggs and Cream; and when you are ready to ſerve up, and your Pigeons are well coloured, drain them, and ſkim off the Fat; clean well the Border of the Diſh, and put between each Pigeon as much of this Ragout as it can hold; let the whole be of a good taſte, and ſerve it up hot for Entry.

Pigeons with Fennel.

TAke Pigeons, pick them, gut and blanch them over a Charcoal Fire; being well pick'd, take the Livers of your Pigeons, together with Parſley, green Onions, Champignons, Fennel, Salt, Pepper, ſweet Herbs, a little ſcraped Bacon, and a lump of Butter, all well minced together, and put into the Belly of your Pigeons, and thruſt a ſmall Skewer through their Legs, with a Packthread, to make their Feet lye cloſe to the Body; then blanch them in a Stew-pan, with ſome good Butter; put them on an Iron Skewer, wrap them up in ſlices of Bacon, with Paper tied round; and ſo ſpit them to roaſt; being roaſted, make Fennel Sauce thus: the ſhorteſt way is, put into a Stew-pan ſome Veal Gravy,

Gravy, a Ladleful of good Eſſence, Lemon ſlices, a lump of Butter, and a good deal of Fennel; which laſt muſt be prevailing in your Sauce: When it has boiled as it ſhould, paſs it through a Strainer; your Pigeons being done, diſh them up with your Sauce over them, and put in the middle a little green Fennel, to ſhew that the Pigeons are dreſſed with Fennel; let it have a good taſte, and be pleaſing to the Sight, and ſerve it up hot for Entry.

Another Entry of Pigeons with Oyſters.

TAke young Pigeons, order them the ſame as before, except only you muſt uſe no Fennel; make a Ragout of Oyſters in the following manner, *viz.* Take ſome Oyſters, blanch them; being blanch'd, take out the hard in the middle, and the Beards, put to them ſome Cullis, according to the Quantity of Oyſters you have; take care they do not boil, for that will ſpoil them; your Pigeons being roaſted, and your Oyſter Ragout ready, diſh up your Pigeons, put your Ragout of Oyſters, with the Juice of a Lemon over them, and ſerve them up hot for Entry.

Another Entry of Pigeons with Oyſters, a white Sauce.

YOur Pigeons being ordered as before, prepare your Ragout of Oyſters with a white Sauce; blanch your Oyſters in their own Liquor; being blanch'd, keep the Liquor, and clean your Oyſters well; put one third part of this

this Liquor in a Stew-pan with a good lump of Butter dip'd a little into Flour, and put it over the Fire; your Sauce being thickened, put in your Oyſters; ſee they be of a good taſte, and take care they do not boil.

At another time put in ſome Anchovies; at another time ſome Lemons cut into ſmall Dice, together with Parſley blanch'd and cut ſmall; but above all good Butter. At another time thicken it with Cullis, together with the Yolk of an Egg, the Juice of a Lemon, good Terragon, ſome Parſley, green Onions, of each a ſmall Bunch; this being blanch'd, cut the whole ſmall together, and put it in your Cullis, but you muſt take great care it does not turn: See that the whole be of a good taſte, and ſerve it up hot for Entry.

Wood Pigeons (aux Tortuës).

TAke Wood Pigeons, ſcald and gut them, and truſs their Feet inſide the Body; thruſt a ſmall Skewer through their Legs, to keep them in: Let your Wood Pigeons be pretty plump; then blanch them in hot Water; being blanch'd, put them in cold Water, and pick them well and clean; after that, take a ſmall Kettle or Pot, which garniſh with ſlices of Bacon, ſlices of Veal, and ſome ſmall ſlices of Ham; then put in your Wood Pigeons, and ſeaſon them with Pepper and Salt, Sweet Herbs and Cloves, and cover them with the above ſlices, the ſame under and above, and put them a ſtewing when you think fit; you muſt have at leaſt two Tortoiſes, and

cut

cut off their Heads, ſet them a ſtewing in a Stew-pan, with Water, Salt, Onions, and other ſmall Seaſoning; and when they are done ſo far as to be able to take off their ſkins, take them off from the Fire, and let them grow cold; then pick them, cut them into four Quarters, and put the ſaid four Quarters of each Tortoiſe into a Stew-pan, with ſome other ſmall bits which is found in them, together with the Livers, and one of the Shells; clean well your Shell, and dip it in beaten Eggs, and then fry it; and in ſerving up, put it upon your Wood Pigeons, if you think fit, which is the old way of dreſſing them; and moreover, it is to ſhew that they are Tortoiſes: Every Body is not well acquainted with Tortoiſe Fleſh: As to the Cullis of this Entry, to do every thing to Perfection, you muſt take a Stew-pan, put in it a couple of pounds of Veal, together with two or three ſlices of Ham cut into ſmall ſquare pieces, and two old Partridges that have a ſtrong ſmell, and cut them in two; put the whole together upon the Fire, and let it ſtew ſoftly; and when it begins to ſtick to the Stew-pan, and the Meat is pretty brown (but you muſt take care it does not burn; in this the Smell and good Senſe is to guide you) take out your Meat, and put in ſome Butter, to take well off the Brown of the Pan; after that put in a duſt of Flour, more or leſs, according to the Quantity of Cullis you are to make; it being of a pretty brown colour, moiſten it with good Broth, and put in again your

your Meat, with a couple of Glaſſes of Champaign, ſome Champignons, a little Baſil, ſome Cloves, and a Clove of Garlick; the Fat being well ſkimmed off from your Cullis, let it be reliſhing; ſtrain it through a Silk Strainer, and put ſome of this Cullis upon your Tortoiſe; when they have had a Boil, and are reliſhing; take out your Wood Pigeons, and let them drain, then diſh them and put over them your Ragout of Tortoiſes, together with the Juice of a Lemon, and ſerve them up very hot, reliſhing, and pleaſing to the Eye. At another time you may make uſe of Cray-fiſh Cullis.

Wood Pigeons with Fennel.

TAke your Wood Pigeons, pick them and blanch them over a Charcoal Fire; then take the Livers of your Wood Pigeons, together with Parſley, green Onions, Champignons, Fennel, Salt, Pepper, ſweet Herbs, a little ſcraped Bacon, and a lump of Butter, all together well minced, and put into the Bellies of your Wood Pigeons; thruſt a ſmall Skewer through their Legs, to make their Feet keep to the Body; after that blanch them in a Stew-pan with ſome Butter; and put them on a ſmall Iron Skewer, wrapt up in ſlices of Bacon, with Paper tied round, and ſo ſpit them; being roaſted, make a Sauce with Fennel in the manner following, *viz.* The ſhorteſt way is to take a Stew-pan, put in it a Ladleful of Veal Gravy, together with a Ladleful of good Eſſence,

ſlices

ſlices of Lemon, a little Bunch of Fennel; and above all, let the Fennel be prevailing in the Sauce; when it is boil'd as it ſhould be, ſtrain it off; your Wood Pigeons being roaſted, diſh them up, and put your Sauce over them, and in the middle of the Diſh a little Fennel, to ſhew, that they are Wood Pigeons dreſs'd with Fennel: See that all be reliſhing, and ſerve it up hot for Entry.

Of firſt Courſes of Loaves and Poupetons.

Loaf (à la Royale.)

TAke two Chickens, pick, ſinge, draw and truſs the Legs inſide the Body; blanch them upon a Charcoal Fire, cut them in two, and lard them with fine Bacon; ſtew them like a glazed Fricando; make a Ragout with Sweetbreads of Veal and Pigeons cut into Quarters: Put your Pigeons in a Stew-pan with Muſhrooms, a Ladleful of Gravy, and a Ladleful of Cullis, and ſo let them ſtew. Make five Skewers of a good length, cut ſome Bacon into ſquare bits the bigneſs of the end of your Thumb, and ſome Sweetbreads of Veal alſo: Put your Bacon in a Stew-pan, and give it ſome Toſſes upon the fire, then put in your Sweetbreads, and ſome bits of fat Liver, if

you have any, together with Muſhrooms cut in ſlices, Chibbols and Parſley cut ſmall, ſtrew over it a duſt of Flour, and moiſten it with a little Gravy, then ſet it a cooling; this done, fill five Skewers, which ſtrew with Crums of Bread, and put them upon the Gridiron. Make a lump of forc'd Meat in Poupeton; take a pound Loaf, or one of two pounds, according to the bigneſs of your Diſh; make a hole in your Loaf underneath, taking out all the Crum; and then put into it your Ragout of Sweetbreads of Veal and Pigeons; ſtop the hole of your Loaf, and place it in the bottom of your Diſh. Make with your forc'd Meat of Poupeton a Crown, which is to be full as large as your Loaf; then form four Columns in the ſhape of a Dolphin, which place upon the Border of your Diſh; make them very ſmooth with beaten Eggs, and then put your Loaf in the Oven; make a white Ragout with Sweetbreads of Veal and Muſhrooms; let your Skewers be broiled; draw your Loaf, and clean the Brim of your Diſh, and moiſten it well with Gravy and Cullis; then place in the four Corners of your Loaf your Fricandoes of Chicken, pouring your ſmall white Ragout over your Loaf, together with a couple of ſmall Sweetbreads glazed, and put upon the ſame. Place your five Skewers, in each Corner one, the other on the top, and ſerve it up hot for a firſt Courſe.

Loaf of Veal.

TAke ſome thin ſlices of Veal, and beat the ſame flat with your Cleaver; take Meat enough to make your Loaf with; then take another lump of your ſlices of Veal, and cut into bits, together with ſome Beef Sewet, ſome Bacon and a Calf's Udder blanch'd; put all together in a Stew-pan over the Fire, ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, Chibbol, Parſley, a crum of Garlick, Muſhrooms and Truffles, if you have any; toſs it up and ſtir it together, and put into it Crums of Bread boiled in Milk, and four or five Yolks of Eggs: All this being well minced, garniſh the whole bottom of a Stew-pan with ſome thin broad ſlices of Bacon, and over them ſome ſlices of Veal, and then your forc'd Meat all round it the thickneſs of two Fingers. At laſt, put in a ſmall Ragout made with Griſtles of Veal, and ſome green Peaſe; let all be well done, and of a good taſte, and put this Ragout into your Loaf of Veal, putting at the ſame time more of your forc'd Meat, and ſmall ſlices of Veal over the ſame; bring your ſlices of Bacon to lay above it, and let them ſtew: It being done, take out the ſaid ſlices of Bacon, pour out the Fat, turn it upſide down into your Diſh, ſkim it well, and put your Ragout of green Peaſe over it, or inſtead of Peaſe a Cullis.

At another time you may ſerve up your Loaf with a Ragout of Sweetbreads of Veal, Cocks-Combs,

Combs, Muſhrooms, Truffles, or an Eſſence of Ham.

At another time you may make uſe of a Calf's Caul, inſtead of ſlices of Veal, and ſerve it up.

At another time, inſtead of taking Griſtles of Veal, to put into your Loaves, take Fillets of all ſorts of Fowls, and put over your Loaf an Eſſence, or a Ragou of *Spaniſh* Cardoons, or ſuch other Sauce or Ragout as you think fit.

At another time, inſtead of ſuch Fillets you may make uſe of a Ragout of Sweetbreads.

Loaf call'd (en Côtes de Melon) for a firſt Courſe.

STew ſome Mutton Rumps *(à la Braiſe)* about eight or nine will make a good Loaf; make a Ragou in the following manner. Take ſome Sweetbreads of Veal, blanch them and cut them into bits, and put them in a Stew-pan with Muſhrooms and Truffles, if you have any; moiſten it with Gravy and Cullis, and put it over the Stove; being pretty well done, add to it Cocks-Combs, Artichoke bottoms, fat Livers, and the white of Fowls. Take a *French* Loaf (that will juſt take up the bottom of your Diſh) in which make a Hole underneath, and take out the Crum; let your Ragou be of a good Taſte, which is to fill up the hollow Cruſt of your Loaf; then put it into your Diſh being moiſtened a little, and put ſome Mutton Rumps upon it, the bigger end of theſe reaching the Brim of the Diſh, and the ſmaller End the Loaf in the

middle, being placed one oppoſite to the other; ſtrew over it ſcraped Parmeſan, put it to be baked, to get a Colour, and ſerve it up hot for a firſt Courſe.

Loaf of marbled Carp for a firſt Courſe.

TAke a couple of middling Carps with ſoft Roes, ſcale, ſkin and waſh them, take likewiſe two fine Eels, ſkin and waſh them alſo; keep the Skin of your Eel and Carp, and take off the Fleſh of both of them; put the ſame, being cut into pieces, into a Stew-pan with Parſley, Chibbols, ſweet Herbs, fine Spice, Pepper, Salt, a Crum of Rocambole, Muſhrooms and Truffles, if you have any: Put all this upon a Dreſſer, cut it ſmall, and put to it a lump of Bread boiled in Milk, together with ſeven or eight Yolks of Eggs, the white being whipped up to Snow: This being thus ordered, put it to your minced Meat, adding to it a lump of Butter, then pound it in a Mortar; put a ſheet of Paper well rubb'd with Butter into a Stew-pan, place in its bottom your Eel Skin cut in two, one ſlice after another; over this place your Carp Skin with the ſcalded part downwards; and ſo go on putting a layer of one, and a layer of the other till done; then put in your minced Meat, and leave a hollow in the middle to put in your Ragou, which muſt be in Readineſs, and is made as follows, *viz.*

Put in a Stew-pan a little Butter, ſome Muſhrooms, and Truffles, if you have any, and a

Bunch of ſweet Herbs; give theſe ſome Toſſes upon the Fire, then ſtrew them with a duſt of Flour; moiſten this Ragou with Fiſh or other Gravy, and let it ſtew very ſoftly for a Minute. Blanch yourſoft Roes of a Carp, put them in your Ragou, and let it be reliſhing; thicken it with Crayfiſh, or other Cullis, and ſet it a cooling; then put your Ragou into your Carp Loaf, covering the ſame again with minced Meat; bring your Eel and Carp Skins to be uppermoſt, put a Paper over, and let it be baked; it being done enough, diſh it up handſomely, and ſerve it up hot for firſt Courſe.

A Loaf with Soles.

TAke Soles, ſcale them and waſh them well, take off the Fillets from one end to the other, put into a Stew-pan a Paper rubbed with Butter, and lay in it your Fillets of Soles one croſs the other, till your Pan is well garniſhed; then put in forc'd Meat made as that for Carps before mentioned, with a Ragou of the ſame, except that you may add ſome Fillets of Soles: if you want ſoft Rows of Carps, put your Ragou into your Loaf, and cover it with your forc'd Meat, and bring your Fillets to lay above it with your butter'd Paper, and put it into the Oven; when baked take away the Paper, diſh it up handſomely, and ſerve it up for your firſt Courſe, with a Cray-fiſh Cullis over it.

A Loaf with Smelts.

TAke Smelts, gut them, waſh them and dry them well; put in your Pan a Sheet of Paper rubb'd with Butter, with your Smelts all round with their Heads downwards, laying them cloſe together; then put in a Stuffing like that for a Loaf of Carps before mentioned, with a little Ragou: Put your Ragou into your Loaf, and cover it with your forc'd Meat; make the Tails of your Smelts bare on the Top, with the butter'd Paper over, and bake it; when baked, take away the Paper, diſh it as neatly as you can, and ſerve it up hot for firſt Courſe, with a Cray-fiſh Cullis over it.

Loaves with Partridges.

ROaſt ſome Partridges; when roaſted, take out the Bones, and put in ſome blanch'd Bacon, and a couple of Calves Udders blanch'd with a bit of Ham, Muſhrooms, Truffles, Chibbol and Parſley, ſeaſoned with Salt, Pepper, ſweet Herbs and fine Spice, four or five Yolks of Eggs, crums of Bread boiled in Cream or Milk, minced all together, and then put your forc'd Meat ſhaped like a Loaf in a Silver Diſh or Baking-pan, and make a Hole in the middle; then take a roaſted Partridge, and cut it into ſlices; then put a few Muſhrooms and green Truffles into a Stew-pan, with a little melted Bacon, moiſten it with Veal and Ham Gravy; take off the Fat, and thicken it with Cullis;

Cullis; then put your ſlices of Partridges in your Ragou, let it be of a good and ſharp Taſte, ſet it to cool, and pour it into the Loaf you have prepared; cover it again with the ſame forc'd Meat, and glaze it with a beaten Egg, and ſtrew it with fine Crums of Bread; put it in the Oven, let it have a good Colour, and ſerve it up hot for your firſt Courſe.

How to make Poupiettes.

TAke ſlices of Bacon of a good length, but very narrow, according to the bigneſs you deſign to make your Poupiettes with, take as many ſlices of Veal, beat them flat, and put upon every ſlice of Veal a ſlice of Bacon, and make forc'd Meat; then put ſome of the ſame over your ſlices of Veal, the Quantity you think fit; then roll them very tight, and take an Iron Skewer, and ſpit them the croſs way, wrapt up in Paper; when they are almoſt ready, take the Paper off, ſtrew them with Bread, and let them take a Colour; it may ſerve for a firſt Courſe, or *Hors d'Oeuvre:* You may alſo make larded Poupiettes, and dreſs them the ſame as the other, and in ſerving them up, put an Eſſence under them.

Other Poupiettes the Italian *way.*

TAke off the Skin of a Nuckle of Veal, cut it in thin ſlices the length of the Nut, beat them flat, and take care not to make one larger than another; put them in a Diſh or Stew-pan, put in it Parſley, green Onions and

Garlick, all minced, with ſome Salt, Pepper, fine Herbs, fine Spice, Muſhrooms, Oil and Lemon Juice; let them marinate a little while: take the Cuttings of your Poupiettes with a little Bacon, a Calf's Udder, with the white of ſome Fowls, and mince it all together; put ſome Crums of Bread boiled in Milk or Cream, ſeaſon it well with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms and Truffles, with four or five Yolks of Eggs, according to the Quantity of Poupiettes you deſign to make; take your Poupiettes and ſpread them upon the Dreſſer, and put your Stuffing over, and roll them up as before, the only Difference is, that you muſt put in no Bacon; tie them with Packthread; then take a few ſlices of Bacon, and put them into a little Kettle, with ſome bits of Veal, and put your Poupiettes in it, with a few Cloves of Garlick, ſlices of Lemon, and a Glaſs of white Wine; then cover them with ſlices of Bacon, and Fire under and over your Kettle; your Poupiettes being ready, take them out and drain them, ſtrain off the Liquor, take off the Fat, and put your Poupiettes in again with a little Cullis, and obſerve that they are of a good Taſte: Put them in a Diſh, ſkim their Sauce, and pour it over them, and ſerve them up hot for *Hors d'Oeuvre.*

Poupetons with Gravy.

TAke a Quantity of lean Veal, proportionable to the bigneſs of the Poupeton you deſign

design to make; put it upon a Dreſſer with ſome Bacon, Beef Sewet, Parſley, green Onions cut ſmall, and a few Muſhrooms, ſeaſoned with Salt, Pepper, fine Herbs and fine Spice, all well minced together; take Crums of Bread the bigneſs of your Fiſt, put it into a Stew-pan with Cream or Milk, let it boil upon a Stove to the Conſiſtence of Cream, and put in it two Yolks of Eggs; when it is done, take it off and let it cool; when your Meat is half minced, put in four or five Yolks of Eggs, with your Bread boiled in Cream, and make an end of mincing your Meat; then take a Stew pan, and lay in it ſlices of Bacon, with ſome minced Meat over them, ſmooth your Meat, rubbing it with Eggs beat up; then take as many young Pigeons as you think fit, ſcald them and pick them well, draw them clean, truſs them and blanch them, then take them out and put them in cold Water, and pick them again; put them into a Stew-pan with a few Cocks-Combs, ſome Sweet-breads of Veal, Muſhrooms and Truffles cut in ſlices; ſeaſon it with Salt and Pepper, moiſten them with Gravy, and let it ſimmer over a ſlow Fire; when ready, ſkim off the Fat, and thicken it with Veal and Ham Cullis; you may put in it Tops of Aſparagus, and Bottoms of Artichokes, which muſt be blanch'd before you put them in your Ragou; let it be of a good Taſte, then let it cool; when it is cold, put your Pigeons in the Stew-pan with your minced Meat and Ragou, but take care not to

put too much Sauce; then cover your Poupeton with the ſame minced Meat, ſmoothed and rubbed with beaten Eggs; lay your ſlices of Bacon uppermoſt, then put it in the Oven, otherwiſe under a Cover, with fire under and over: Being done, take the Fat off, and put it into your Diſh, turning it upſide down; let it be of a fine Colour, make a hole in the middle the bigneſs of a Crown piece, and put in it a little Eſſence; then ſerve it up hot for your firſt Courſe.

Poupetons of Quails, Partridges, Turtle Doves, Ortolans, Larks, Hares and Rabbits, are dreſſed in the ſame manner, the Difference is only in the Ragout you put in it; for you muſt always make uſe of the ſame ſort of minced Meat.

Poupetons with Blood.

TAke ſlices of Hare and Rabbit, put them upon a Dreſſer, with a bit of Ham, ſome Muſhrooms, a couple of green Truffles, ſome Parſley and green Onions cut ſmall, and ſeaſon them with Salt, Pepper, ſweet Herbs, and a little ſweet Baſil, mince them all together, put in it three or four Yolks of Eggs: Kill ſome Pigeons on the Spot, keep the Blood, put in it a little Lemon Juice to keep it from turning, ſcald, pluck and gut them, and dreſs them as above; then put them into a Pan with ſome Sweetbreads, Muſhrooms and Truffles cut into ſlices; moiſten them with Gravy, and let them boil upon a ſlow Fire; when done, ſkim off the

the Fat, and thicken it with a little Cullis; then put in your Pigeons Blood, but do not let it boil leſt it ſhould turn; let it be of a good Taſte, and put in ſome Cocks-Combs; then let it cool: Cut ſome Bacon into ſmall Dice the Quantity of two thirds of the minced Hare; mix it all together, and work it into a Paſte; then line the bottom of a Stew-pan with ſlices of Bacon, cover this with your minc'd Meat, and ſmooth it; then put in your Ragou of Pigeons, and put over ſome of the minced Meat and ſmooth it with Eggs beat up, with ſlices of Bacon over it, and put it into the Oven, or under a Cover, Fire under and over; when it is ready, take off the Fat, then turn it upſide down into the Diſh; make a hole in the middle the bigneſs of a Crown piece, and put in a little Eſſence of Ham, and ſerve it up hot for a firſt Courſe.

If you don't care to ſerve your Poupetons with Pigeons and their Blood, you may ſerve them with Woodcocks or Snipes, or with a Ragou of wild Fowl.

Poupetons and Quails.

PRoportion your Quantity of minced Meat to the bigneſs you deſign to make your Poupeton of, take ſome Veal, Beef Sewet, Bacon, a few green Onions, Parſley, Ham and Muſhrooms, ſeaſon it with Salt, Pepper, Nutmegs, ſweet Herbs and fine Spice, all minced together with Crums of Bread boiled in Cream, with four or five Yolks of Eggs, all

all well minced; then take a Stew-pan, and put in ſome ſlices of Bacon and minced Meat, rub it with beaten Eggs and ſmooth it; then put in it a Ragou of Quails, and cover it with the ſame minced Meat, leſt the Sauce of your Ragou ſhould run out; then cover it with ſlices of Bacon and ſtew it, fire under and over: When the Poupeton is done enough, turn it upſide down into the Diſh, then make a hole in the middle, the bigneſs of a Crown Piece, in which put a little Cullis, and then ſerve it hot.

You may make Poupetons with all ſorts of Meat, the Variety of it lies only in the different ſorts of Ragous you put in.

Poupeton with Fiſh.

TAke two or three Carps, ſcale them, take the Skin off and the Bones out; put the Fleſh upon a Dreſſer, and the Fleſh of an Eel, ſome Muſhrooms, Parſley and green Onions minced; ſeaſon it with Salt, Pepper, Sweet Herbs, fine Spice, a little Garlick, and ſome Crum of Bread boiled in Milk; mince it well all together, then put in Butter in proportion, with eight Yolks of Eggs, and mince it again all together; put into your Stew-pan ſome Paper rubb'd with Butter, afterwards your minced Meat of Fiſh, and put over it beaten Eggs, and ſmooth it; then your Ragou made with ſoft Roes of Carps, Muſhrooms, Artichoke Bottoms, Cray-fiſh Tails, *&c.* You will find the making of this Ragou in the

Chapter

Chapter of Ragous; then cover it with your minced Fiſh, ſmooth it well, and cover it with Paper rubb'd with Butter: Let your Poupeton be done as before, and ſerve it up hot, pouring a Cullis into the hole that is in the middle. When you have a mind to make a Salmon Poupeton, take the Fleſh of a raw Salmon inſtead of Carps, and make your Stuffing in the ſame manner; then make a Fricaſy of ſlices of Salmon and Lobſters; your Poupeton being in the Pan, put in the Ragou of ſlices of Salmon, cover it with the ſame, and let it be done; when it is enough, diſh it up, and ſerve it in the ſame manner as before.

You may make Poupetons with any ſort of Fiſh, as Soles, ſliced Perches, Trouts, Eels, Turbots, Dabs, or any other ſorts of Fiſh, with the ſame Stuffing, and the ſame manner of dreſſing; what makes the Difference is only the Ragou you put in, which muſt always bear the Name of the Fiſh you dreſs.

A ſort of Diſh called a ſmall Button.

MAke minced Meat well ſeaſon'd as for a Poupeton; take a Stew-pan, and put in it ſlices of Bacon to wrap your Button in; put in it a Ragou of Muſhrooms, Veal Sweetbreads, Bottoms of Artichokes, Cocks-Combs, Muſhrooms, Truffles, and Tops of Aſparagus, with a white Sauce; cover your Ragou with your minc'd Meat and ſlices of Bacon over it, and let it be done gently; when done, clear the Fat, dreſs it in its Diſh with ſome Cullis, and ſerve it hot for your firſt Courſe. You

You may make the ſame Button with the Fleſh of Carps, Eels, Tench, or any other Fiſh well minced and well ſeaſoned.

Of Entries of Pullets.

Fowls forc'd with Cray-fiſh.

TAKE ſome Fowls, pick them very clean, gut and ſinge them; thruſt your Finger between the Skin and the Fleſh; take out the Craw, then make forc'd Meat with the Fleſh of the Breaſt as follows. Take Beef Sewet, blanch'd Bacon, a Calf's Udder alſo blanch'd, Chicken Fleſh, ſome Champignons, Truffles or Muſhrooms (when in the way) Pepper, Salt, ſweet Herbs, fine Spice, crums of Bread ſoak'd in Milk or Cream, and a couple of raw Eggs: All which muſt be cut ſmall, mix'd together, and well reliſh'd; put part of this forc'd Meat into your Fowl's Belly; and then a Ragou of *Cray-fiſh* Tails and Muſhrooms, with a little Cray-fiſh Cullis; then put the Remainder of the forc'd Meat over it, and ſew up both ends cloſe; do them again in the Stew-pan with Butter, Salt, Pepper, Parſley and green Onions; and above all let them be very white; then ſtick a Skewer through the Legs of your Fowls, and put them on the Spit, wrapping them up in ſome ſlices of Bacon, with a Paper round; tie them well and roaſt them at a ſlow Fire; and when they

are roaſted, take them off the Spit, and diſh them up handſomely; then pour over them Ragou of Cray-fiſh Tails, and ſerve them up hot for Entry.

Another time you may ſerve up your Fowls, in pouring a Cullis over them inſtead of Cray-fiſh Tails.

Fowls with Cray-fiſh another way.

TAke ſome fine Pullets, pick them clean, gut and ſinge them; put the Livers upon the Dreſſer, with a little ſcraped Bacon, Parſley, green Onions, Pepper, Salt, ſweet Herbs, fine Spice, with Champignons and Truffles, if you have any, a bit of Butter; mince all together, and put it into the Belly of your Fowls; then put them into a Stew-pan with a lump of Butter, Branches of Parſley, green Onions, Pepper, Salt and ſweet Herbs; let your Fowls be well blanch'd before you put them to the Spit; wrap them up in ſlices of Bacon, with a Paper round them; when they are done, diſh them, and ſerve them up with a Ragou as above, or elſe in a Cullis of Cray-fiſh.

Another time, inſtead of mincing the Livers of your Fowls, cut them in four or ſix, with ſome other Livers and Cray-fiſh Tails, ſcraped Bacon, Parſley cut ſmall, green Onions, Pepper, Salt, ſweet Herbs and fine Spice; all being well minced together, put it into the Belly of your Fowls, and let them be blanch'd the ſame way as thoſe above; after they are done, diſh them, add to them Cray-fiſh Cullis, and ſerve them up hot.

Fowls with Oysters.

PIck and singe well your Fowls, and gut them; cut the Liver into Bits, with a dozen of Oysters, and a bit of Butter, seasoned with Pepper and Salt, sweet Herbs, fine Spice, Champignons, Parsley and green Onions; put all in a Stew-pan for a Moment over the Fire; then put all together into the Belly of your Fowls, and do them again as above; and in spiting them, cover them with Slices of Bacon, and a Sheet of Paper; keep a Ragou of Oysters in readiness for the time your Fowls be dressed, and make your Ragou thus: Take three dozen of Oysters, blanch them in boiling Water, put them into a Cullender to drain, and take out the hard in the middle; put in a Stew-pan a Ladleful of Ham Cullis, or as much as you think fit: If you have but one Fowl, there need not be so much of it; put it over the Fire, skim off the Fat, and taste it; then put in your Oysters in changing your Stew-pan: When your Fowls are done, put your Ragou over them with the Juice of a Lemon, and let it be relishing, and serve your Fowls up hot for Entry.

Fowls with Oysters and Cullis of Cray-fish.

DRess your Fowls as those before, with this Difference, that instead of using Cullis of Ham, you put a good Cullis of Cray-fish over them, and serve them up hot for Entry.

Fowls

Fowls with Oyſters the Dutch *way.*

DReſs your Fowls as before; roaſt them, and make your Oyſter Ragou in this manner: Blanch what Quantity of Oyſters you think fit, being blanched, ſinge them, and take off the Beards and hard in the middle; put in a Stew-pan good Butter, a duſt of Flour with a little Gravy; ſeaſon the whole with Pepper and Salt, Nutmeg, and a Daſh of Vinegar; put your Stew-pan upon the Stove; your Sauce being thickened, put in your Oyſters, let it be of a good Taſte; when your Fowls are ready, diſh them up, put your Oyſter Ragou over them, and ſerve them up hot.

Another Entry of Chickens or Fowls.

AT another time blanch your Oyſters only in their own Liquor, which keep by you; pick the ſame as before, and the Liquor being ſettled, put part of it in a Stew-pan well tinn'd, with a couple of Anchovies cut ſmall, and a little Gravy, then ſtew them; this done, put in Butter, of which a bit muſt be rowled in Flour; your Sauce being thick, throw in your Oyſters; when ready to ſerve up, place in it your Chickens, and pour over them your Ragou of Oyſters, with the Juice of a Lemon, and ſerve it up hot for Entry.

Another time, you may put with your Ragout blanched Parſley cut ſmall, and at another time a Lemon cut in ſmall ſquare pieces.

Chickens

Chickens with Oyſters the Flemiſh *way.*

DReſs your Chickens as before, and make your Ragou as follows; Blanch your Oyſters in their Liquor, which lay by, and pick them as before; put part of their Liquor in a Stew-pan, with four Yolks of Eggs, ſome Butter, Parſley, Tarragon, all together well blanched and cut ſmall; Lemons cut in ſlices or ſmall Squares, an Anchovie cut ſmall, Pepper, Salt and Nutmeg; then put your Oyſters over the Fire, and take care the Sauce don't turn; when your Fowls are roaſted, take them off the Spit, and take the Wings and Legs from the Body, ſlice them upon the Breaſt, and cruſh them between two Diſhes; then put your Ragou of Oyſters over them; let it be of a good Taſte, and ſerve it up hot for Entry.

Fowls (à la Mommorency.)

TAke a Fowl, ſinge, gut, truſs and blanch it over a Charcoal Fire; then lard it with thin Bacon; being larded, ſplit it in the Back; put into the Belly a ſmall Ragou with Sweetbreads of Veal, Champignons, Truffles, if you have any, and ſome Bottoms of Artichokes; put it a ſtewing in a Stew-pan with ſlices of Bacon, of Ham and Veal; being ſtewed, take it off, and put in it a little Broth; let it have a boil, then ſtrain it off in a Silk Strainer, and ſkim the Fat well off; then ſet it on again, and let it ſtew till it turns to Caramel; then

put

put in it your Fowls, and put your Bacon ſide into the Caramel, put it upon hot Cinders, that it may glaze as it ſhould; being ready to ſerve up, put a Cullis of Ham, or a Sauce made the *Italian* way into your Diſh, then your Chickens over it, and ſerve it up hot for Entry.

A roaſted Fowl (a L'achia.)

TAke a Fowl, ſinge, pick, and gut it very clean, put the Liver upon the Dreſſer, with Bacon ſcrap'd, Parſley, green Onions, Pepper, Salt, ſweet Herbs, fine Spice, and a little Butter, cut all together very ſmall; then put them in your Fowl's Belly, and put the ſame in a Stew-pan, with good Butter, Parſley in Branches, green Onions, Pepper, Salt, ſweet Herbs, and above all, let your Fowl be very white, plump, and round; ſpit it with ſlices of Bacon, and Paper round it.

Another time don't cut your Liver ſmall, only cut it in four or five Pieces, with ſome other Livers, and ſlices of Achia, and ſeaſon it as before. Take of Achia as much as you think fit, cut it into Slices, and blanch it in hot Water; being blanch'd, put it into cold Water, then let it drain in a Cullender; being drain'd, put it in a ſtew Pan with Gravy and Cullis, and let it boil: The Fowl being ready, put it into a Diſh, with your Ragou of Achia over it; let it be thin, of a good Taſte, and look well, ſo that it may pleaſe the Eyes of your Gueſts, and ſerve it up hot for Entry.

A Fowl, with Mangoes roaſted.

TAke ſome Fowls, order them the ſame way as above; there is only the Ragou that makes the difference; take the tendereſt Mango you can get, cut the Fleſh of your Mango in ſlices, take what is within ſide, blanch well all together in hot Water, then put it into cold Water, let them drain, then put them in a Stew-pan with Cullis of Ham, and let it have a boil; when your Fowls are done, diſh them up, put your Mango over them, and ſerve them up hot for Entry.

Roaſted Fowls, with Anchovies.

DReſs your Fowls the ſame way as before, and put them on the Spit; take ſome Anchovies, waſh them, cut a couple of them ſmall, and the other in ſlices; put thoſe that are cut ſmall in a Stew-pan, with good Cullis and Gravy, a bit of Butter, and the Juice of a Lemon; your Fowls being roaſted, take them off the Spit, and diſh them up; put your Anchovy Cullis over them, your Anchovies in ſlices over them, and ſerve them up hot for Entry.

A roaſted Fowl, with Shallot.

TAke a Fowl and order it as before, except only, that you put a few Shallots into the forc'd Meat; your Fowl being done, take it off, then make your Shallot Sauce as follows, *viz.* Take ſome Shallots cut very ſmall,

ſmall, put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemmon, and a little beaten Pepper, and place in it your Fowl and your Sauce, and ſerve them up hot for Entry.

Fowls (in Bottines.)

THeſe ſorts of Entries are ſeldom uſed but in great Entertainments; take three fine Fowls, ſinge them ſlightly, take off the Legs, but leave as much Skin as you can; then take off the Wings, but don't cut off the Pinions; there muſt be no Skin left on the Wings, that they may be the eaſier larded; do the ſame with all your other Fowls, then take the Breaſt, and cut the Fleſh into ſmall Squares together, with that which remains on the Carcaſs; then take your Legs, and take out of them the Bone and the Fleſh, without breaking the Skin, leave only a little ſtump of Bone on the end of the Leg, like the ſmall Bone on a Mutton Stake; cut the Fleſh of your Leg into ſmall Squares, with Champignons, ſome ſlices of Partridge, likewiſe Ham cut into ſmall Squares; put to it ſome Sweetbreads of Veal, Truffles, Parſley, green Onions, a little ſcrap'd Bacon, Pepper, Salt, ſweet Herbs, and fine Spice; put all together a Moment over the Fire; ſee that it be well reliſh'd, put in the Juice of a Lemon, then ſtretch the Skin of your Legs, and put of this Salpicon into each Leg, and ſow them up; then let it ſtew over a ſmall Braiſe, as follows, *viz.*

Take a Stew-pan, put in it ſome ſlices of Bacon and Veal, then place in it your Legs, ſeaſon them, and cover them with the ſlices again; let it ſtew, and moiſten it with good Broth, but let it not be too much done; when done, take it off and drain them; diſh them up, putting ſome Cullis of Ham to them, and ſerve up hot for Entry.

Another time, inſtead of Salpicon you may uſe forc'd Meat, and lard them with fine Bacon, and you may do the former in like manner.

Entry of Fowls Wings.

CONcerning the Wings of Fowls, they are larded; you put them a ſtewing in a Stew-pan, with ſlices of Veal and Ham, a couple of Onions, Cloves, and good Broth; they being done, take them out of the Stew-pan, and keep them hot, ſtrain off the Broth they have been ſtew'd in, and skim off the fat very well; then put it over the Fire again, and let it ſtew till it turns to Caramel; take care it does not turn black, then order in it your Wings, and the Bacon ſide upon the Caramel, and put it upon hot Cinders, that it may glaze ſoftly; being ready to be ſerv'd up, if they are not glaz'd enough, put them a little over the fire, but do not leave them if you will have them good; you may ſerve them up with an Eſſence, or elſe put a little Cullis and Gravy into the Stew-pan where they have been a doing, and a little Broth with

with the Juice of a Lemon; skim well off the fat, and ſtrain it through a ſilk Strainer, and ſerve it up with the Wings over it; ſee it be reliſhing, and ſerve it up hot for Entry.

You may ſerve them up with a Ragou of Endive, Sellery, *Spaniſh* Cardoons, Lettice, the Hearts of Purſlain, or Tops of Aſaparagus; this depends on the fancy of the Artiſt.

Fowls (a la Tartare.)

PIck well your Fowl, cut it in two, and beat it with the flat of the Kitchen Knife, then put it in a Stew-pan, with ſlices of Bacon, Pepper, Salt, ſweet Herbs, fine Spice, Parſley, and green Onions; let it ſtew ſoftly till it be almoſt done, then ſtrew them with Crumbs of Bread, *&c.* and let it broil upon the Gridiron; ſee that it have a good Colour, then ſerve it up with a Remoulade, or with Gravy, and the Juice of a Lemon over it; you may make uſe of Butter inſtead of Bacon.

A roaſted Fowl (accompanied.)

PIck your Fowl well, and gut it, take out the Breaſt-bone; you muſt have in readineſs a ſmall Ragou of young Pigeons with Cock's-Combs, Champignons, and Truffles; put it into the Belly of your Fowl, and ſtuff both ends with a little forc'd Meat, then put it on the Spit, wrap'd up in ſlices of Bacon and Paper; make a Ragou of Sweetbreads of Veal, Champignons, Cock's-Combs, and Cray-

Fiſh Tails, put it all together in a Stew-pan, with a little Cullis and good Gravy, and ſet it a ſtewing; then take half a dozen of Cray-Fiſh, and half a dozen of Sweetbreads of Veal, larded and glaz'd in the manner as has been ſhewn with the Wings of Fowls; your Fowls being done, draw them off the Spit, and take off the ſlices of Bacon, and diſh them up; your Ragou being reliſhing, and the fat well skim'd off, put in more Lemon Juice, and place your Chickens upon it, with the Sweetbreads of Veal, and the Cray-Fiſh round them; obſerve that after your Cray-Fiſh have been boil'd, you muſt pick the Tails, and force the Body of your Cray-Fiſh with a little Salpicon, made with Champignons, Truffles, and Muſhrooms, moiſtened with a little Cullis; then force the Body of your Cray-Fiſh, and put them in a ſmall Seaſoning, that they may take a taſte; then put them round your Fowl, between each Sweetbread one Fiſh, and ſerve it up hot for Entry.

A Fowl (à la Jamaïque.)

TAke a good young Fowl, truſs it and put a ſmall Ragou in the Body of it, wrap it up in Paper with ſlices of Bacon, put it on the Spit, and when it is done, you ſerve it up with a minc'd Sauce, or with a Ragou, or with what you think fit.

Roaſted

Roaſted Fowl, with Truſles.

TAke the beſt Fowls you can get, pick and clean them well, ſcrape ſome Bacon upon a Plate, pare a couple of green Truſles, waſh them well, and cut them ſmall, put them upon your ſcrap'd Bacon, with Parſley and green Onions cut ſmall, a very little Baſil, and the Livers of your Fowls cut alſo ſmall, and ſeaſon'd with Pepper, Salt, and a bit of Butter; mix all together, put it into your Fowl's Belly, and put them in a Stew-pan, with good Butter, Parſley, green Onions, Pepper, and Salt; your Fowls being pretty round and white, bind them with Pack-thread, wrap'd up in Paper with ſlices of Bacon; ſet it a ſtewing over a ſlow Fire, pare green Truſles, waſh them well, cut them into ſlices, and put them in a Stew-pan with Veal Gravy, and let it ſtew over a gentle Fire, ſeaſon'd moderately with Pepper and Salt; then thicken the Ragou with Cullis; your Fowls being done, draw them off the Spit, take off the ſlices of Bacon, and diſh them up handſomely; let your Ragou be reliſhing and of a ſharp taſte, pour it over your Fowls, and ſerve them up hot for Entry.

Fowls, with Muſhrooms.

TAke good Fowls, and order them the ſame as thoſe with green Truſles; ſcrape ſome Bacon white, add to it a few Muſhrooms, Parſley, green Onions, a very little Baſil, to-

gether with the Livers of your Chickens, ſeaſon'd with Pepper and Salt, all cut ſmall and mixt together, and put into the Belly of your Fowl; put them in a Stew-pan, with a Lump of Butter, Parſley, green Onions, Salt and Baſil, being thus blanch'd, tie them to the Spit with Packthread, being wrapt up in ſlices of Bacon, and let them be done ſoftly; make a Ragou of Muſhrooms in this Manner; if your Muſhrooms be dry, let them ſoak in luke-warm Water an Hour or two, then take them out, put them in a Stew-pan with Veal Gravy, and let them ſtew gently; having ſtew'd a quarter of an Hour, thicken it with Veal and Ham Cullis; the Fowl being done, draw it off the Spit, take off the ſlices of Bacon, and diſh them up handſomely; let the Ragou of Muſhrooms be reliſhing and ſharp, pour it over your Fowl, and ſerve them up hot for Entry.

Roaſted Fowls, with ſweet Herbs.

TAke good Fowls, pick and gut them clean, ſcrape ſome Bacon, with a little Ham cut ſmall, a little Baſil, Parſley, and green Onions, together with your Fowls Livers cut ſmall, ſeaſon'd with Salt and Pepper, mix all together, and put it into the Body of your Fowls, bind it well on both ends, leſt this ſmall Seaſoning might drop out; ſee that you never cut a Hole on the Backſide, blanch them in a Stew-pan with a little Butter, Parſley, and green Onions, all in Branches, then

ſpit

ſpit them, wrapt up in Paper with ſlices of Bacon, and put them to the fire to be done gently; when done, draw them off, and take off the ſlices of Bacon, and diſh them up handſomely; pour over them a Cullis of Ham, and ſerve them up hot for Entry.

Fowls, with forc'd Cucumbers roaſted.

TAke good Fowls, pick and gut them clean, take off the Breaſt and other Bones, put the Fleſh upon a Dreſſer with a little Ham, blanch'd Bacon, and an Udder of Veal blanch'd, together with Champignons, a little Parſley and green Onions, a few ſweet Herbs, and fine Spice, two or three Yolks of Eggs, and ſome Crums of Bread ſoak'd, either in Cream or Milk; let theſe Crums of Bread boil, and when they are cold put them into your forc'd Meat, mince all well together, and force therewith your Fowls, and ſet by a little of your forc'd Meat; bind them well on both ends, blanch them again as the other were before, put a Skewer through the Legs, and ſpit them, wrapt up in ſlices of Bacon, bound round with Paper, and let them roaſt with a ſlow fire; take four middling Sorts of Cucumbers, peel them, and take out the Inſide; this done, blanch them in one boyl; afterwards put them in cold Water, then ſtuff them with the minc'd Meat you have ſet by; put into a Stew-pan ſome ſlices of Bacon, place in it your Cucumbers, ſeaſon and moiſten them with a little good Broth, and put them a ſtewing; take half a Ladle-

Ladle-full of thin Veal and Ham Cullis, and put it in a Stew-pan, and let it boil; ſee this Cullis be reliſhing; your Fowls being done, take them off, and diſh them up handſomely; then take out your Cucumbers, being drained, put them round your Fowls, and pour over your Cullis with the Juice of a Lemon, and ſerve them up hot for Entry.

Capons are dreſs'd the ſame way as Fowls.

Roaſted Fowls, the Italian *way.*

TAke your Fowls, pick and gut them, as before, take Parſley, green Onions, Champignons, Truffles, your Fowls Livers, ſcrap'd Bacon, a little Butter, ſweet Herbs, and fine Spice, mince all together, and put it into the Belly of your Fowls, then blanch them in a Stew-pan, as is ſhewn before, then ſpit them, and wrap them up in ſlices of Bacon and Paper; take Parſley, green Onions, Terragon and Mint, and blanch them, then ſqueeze them well to get the Water out, and mince them very ſmall; put into a Stew-pan as much of it as you think fit, with four Yolks of Eggs, a Glaſs of Champain, half a Glaſs of Oil, a couple of Anchovies cut ſmall, half a Lemon cut into ſmall Squares, a little beaten Pepper and Salt, a couple of Rocamboles cut very ſmall, or bruiſed, put all together over the fire with a little Cullis, take care it does not turn; then draw off your Fowls from the Spit, take off alſo the ſlices of Bacon, and diſh them up, with your Sauce over them; ſee it be reliſhing, and ſerve them up hot. *Other*

Other Entry of Fowls, the Italian *way.*

ORder your Fowl, and blanch it in a Stew-pan, the ſame as before, except only you uſe no Butter, but Oil and the Juice of a Lemon; this done, ſpit it, wrapt up in ſlices of Bacon and Ham, bound in Paper with Packthread; take a Ladle-full of good Veal Gravy, and as much of Ham-Cullis, with the ſame Quantity of good Broth, two Glaſſes of Champain, or Rheniſh Wine, with half a Glaſs-full of good Oil, a Lemon pared, and cut in ſlices, two Onions cut in the ſame manner, ſome Baſil, Thyme, two Laurel Leaves, a little Coriander Seed pounded, ſome Cloves, and five or ſix Cloves of Garlick; put all together over the fire, let it boil to a ſhort Sauce, and skim it as much as you can, let there be no Oil remaining, and ſtrain it thro' a ſilk Strainer; your Fowl being done, draw it off the Spit, and take off the ſlices of Bacon; diſh it up handſomely, pour your Sauce over it, and ſerve it up hot for Entry.

Other Fowls, the Italian *way.*

DReſs your Fowls, like thoſe here before, the Sauce only makes the difference; take a little Parſley, Terragon, a few green Onions cut very ſmall; put all together in a Stew-pan, with a Glaſs of Champain, the Juice of a Lemon, a couple of Rocamboles, a little Baſil, two Ladles-full of Ham-Cullis, a little beaten Pepper, with a Spoonful of good Oil, all together;

gether; having had one boil, taſte it, and ſee it be high ſeaſon'd with Lemon; put your Sauce into the Diſh, and the Fowls upon it. They dreſs alſo Fowls in this manner, by ſlicing them into Pieces; your Fowls being done you take them off, and cut them into ſlices or pieces, and they are excellent either with an *Italian* Sauce, or in Fillets, according to the Palate of the Maſter; Capons may be dreſs'd the ſame way, and ſerv'd up hot for Entry.

A Fowl or Capon (in Galantine.)

TAke as many Fowls as you will make Galantines, for out of each Fowl is made a Galantine, ſinge and pick them clean, ſplit them in the Back, take off the Skin as neatly as you can, take care not to tare it, then take the white of your Fowl and cut it in ſlices, with Ham in Fillets, Bacon and ſome Piſtaches, cut in ſlices; place all together in a Diſh, take the remainder of your Fowl's Fleſh, with ſome Fricandos of Veal, a Piece of Bacon, a bit of Beef-ſuet and Ham, chopt all together into ſmall Bits; put it upon a Dreſſer, with Parſley, green Onions, ſweet Herbs, fine Spice, Salt, and Pepper, and mince it very well; put in it ſome Yolks of Eggs, and pound all together in a Mortar; let your forc'd Meat be reliſhing; then ſtretch your Fowls Skins over the Dreſſer, and make a Laying of forc'd Meat on the inſide of the Skin in all its extent; then make a Fillet of the white of your Fowls, which you have cut thus, with

a Fillet of Ham, a Fillet of Bacon, a Fillet of Piſtaches, a Fillet of Yolk of Eggs, if you will ſerve them up for a Side-diſh; then again a Laying of your forc'd Meat, and ſo you go on till all your Fowls Skins are fill'd up; then you ſew up and join the Skins together, as if they were whole; then take a Kettle, put in it ſlices of Bacon and Veal; place it in your Fowls, and ſeaſon them; cover them with the ſame ſlices on the top, as at the bottom; put in it half a Bottle of White Wine, ſome Cloves of Garlick, and ſome Broth, put it a ſtewing very gently, with fire under and over; ſee it be not too much done; then take your Fowls off the fire, and let them cool in their Braiſe or Liquor, ſo that they may take a taſte; you may ſerve them up whole, upon Napkins, or cut in ſlices, or to ſerve to garniſh ſome large Side-diſh; they are ſerved up hot if they are for Entries, with a Ham Cullis over them, or elſe cut into ſlices with a Cullis or Eſſence.

Fowls (à la Paſſepiérre.)

PIck and gut your Fowls clean, cut the Livers ſmall, with a little Bacon ſcrap'd, a bit of Butter, Champignons, Parſley, green Onions, Pepper, Salt, ſweet Herbs, and fine Spice; cut all ſmall together, and put it into the Belly of your Fowls; blanch them as ſhewn before, then ſpit your Fowls, wrapt up in ſlices of Bacon and Paper, *&c.* Then take ſome Paſſepierre, pick and throw away the coarſe part of it, and blanch them in hot Water,

ter, then put them into cold Water, and afterwards in a Stew-pan, with half a Ladle of Gravy, and as much Cullis of Ham; let all boil a Moment; your Fowls being done, take them off, and take off the ſlices of Bacon, diſh them up with your Paſſepierre over them, and ſerve them up hot for Entry.

Fowls (à la Chriſtemarine.)

ORder your Fowls, as thoſe before, and take ſome Chriſtmarine, and blanch it; this done, put it in cold Water, pick it clean, and put it in a Stew-pan, with half a Ladle of Veal Gravy, and as much Cullis, put it over the fire, and boil it a Moment, ſee it be reliſhing, and diſh it up; your Fowls being ready, place them over your Chriſtmarine, and ſerve them up hot for Entry.

Roaſted Fowls, with ſweet Herbs and Onions.

TAke good Fowls, pick and gut them well, then take their Livers, together with Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, Salt, ſcrap'd Bacon, and a bit of Butter, cut all together very ſmall; put it into the Belly of your Fowls, and tie up both ends to keep in the Seaſoning; blanch them in a Stew-pan, as before, then ſpit them, and wrap them up in Paper with ſlices of Bacon, ſo tie them up, and let them roaſt at a ſlow fire; take two or three Dozen of ſmall Onions, peel and blanch them; afterwards put them in cold Water, and then in a Stew-pan with good Broth; be-

ing almoſt ſtew'd, thicken your Onions with a Cullis Ham, and let them ſtew ſoftly; when they are ſtew'd enough, skim well off the fat, and put in it the Juice of a Lemon; your Fowls being done, draw them off the Spit, and diſh them up handſomely; pour your Onions over your Fowls, ſee your Cullis be good and reliſhing, and ſerve it up hot for Entry.

All ſorts of Capons roaſted may be ſerv'd up with the ſame ſweet Herbs and Onions.

Roaſted Fowls, with Garlick.

PIck and gut well your Fowls, take their Livers, together with Parſley, Pepper, Salt, ſweet Herbs, fine Spice, a Clove of Garlick, ſcrap'd Bacon, and a Lump of Butter; mince all well together, and put it into the Belly of your Fowls, blanch them in a Stew-pan, like thoſe here before, and ſpit them, wrapt up in ſlices of Bacon and Paper, and put them to the fire; take a dozen of Cloves of Garlick, pick and blanch them in hot Water, being blanch'd, and almoſt done, put them in a Stew-pan with half a Ladle of Ham Cullis, and the ſame Quantity of good Gravy; put all this over the fire, boil it up, and skim well off the fat; ſee that your Cullis be well ordered, put into it the Juice of a Lemon in ſerving up your Fowls, which being done, draw them off the Spit, take off the ſlices of Bacon, diſh them up with your Garlick Ragou over them, and ſerve them up hot for Entry.

Fowls in Fricandos.

PIck and gut your Fowl, truſs the Legs inſide the Body, and blanch them, then cut them in two, break the Bones a little, and lard it with thin Bacon; this done, put it on the Spit like other Fricandos, as deſcrib'd before, ſerve it up with a Ham Cullis, or Gravy taken out of the Stew-pan wherein it has been a doing; you will find this way of dreſſing Fowls in ſeveral Places, and ſerve it up hot for Entry.

Fowls (in Puis) with Muſhrooms.

TAke two Fowls, ſplit one in the Back and the other in the Breaſt; take out all the large Bones, and lard their inſide with Ham, then ſew them together, ſo that both may make but one; after that, make a Ragou of Muſhrooms, and fill therewith the Bellies, tie them at both ends, and ſet them a doing upon a dry Braiſe. Take a ſmall Kettle, put in it ſlices of Bacon, Veal, and Ham; then put in your Fowls, ſeaſon them with Pepper, Salt, Onions, and ſweet Herbs; then lay over them again your ſlices of Veal, Bacon and Ham, put them a ſtewing, with fire under and over; when they are done take them out to drain, diſh them up with a Ham Cullis over them, or elſe a ſmall Ragou of Muſhrooms.

Fowls, with forc'd Meat.

TAke a Fowl, pick it, and ſplit it in the Back, take off the Skin; take the white of your Fowl, with ſome white of Partridges, or other Fowls, cut all into ſmall Dice; take Bacon, Ham, or Piſtaches cut in the ſame form, then take the fleſh of your Fowl you laid by, and cut it into Fillets, a Piece of a Nut of Veal, a Piece of Bacon, Calf's Udder, and a little Beef-ſuet, minc'd all together very ſmall, ſeaſon'd with Pepper, Salt, ſweet Herbs, fine Spice, Parſley, green Onions, a crum of a Clove of Garlick, and two or three Yolks of raw Eggs, all well minc'd together; put 'em in the Diſh where you have put the Meat cut in ſmall Dice, together with Truffles, if you have any, cut in the ſame ſhape; fill up with this your Fowl's Skin; let it be plump and round, then let it be done upon a clear braiſe, and ſerve it up with a Ham Cullis over it. Another time you may laid your Fowl with fine Bacon, and do it like Fricandos; you may ſerve it up cold for a Side-diſh, and in cutting it into ſlices, to garniſh therewith a large Diſh.

A Fowl (in Vallon.)

A Fowl in Vallon is very near the ſame, as a Fowl in Ballon; only they do not take off the Feet and the Wings in this: Take a Fowl, pick it clean, ſplit it in the Back, take out all the Bones, leaving only one in the

Legs, that may hold the Foot, and ſtuff it with forc'd Meat, like that here above, then ſew it up, and let it have the ſhape of a Fowl again, then thruſt the Feet into the Belly, and the Wings the ſame; put it in a long deep Stew-pan, with ſlices of Bacon and Veal, wrap up your Fowl in a boulting-cloth, and put it in this ſame Stew-pan, ſeaſon'd with Pepper, Salt, Cloves, ſweet Herbs, and Onions; go on laying over it the ſame ſlices of Bacon and Veal; moiſten it with a Ladle-full of Broth, and two Glaſſes of White Wine; put it a ſtewing ſoftly, take care it be not over done; then take ſome Ham cut into very ſmall ſlices; beat them flat with the back of your Knife, and cut them into other ſlices as ſmall as you can, and then into ſmall ſquare bits, as ſmall as the Head of a Pin; put them into a Stew-pan, with a ſmall Bit of ſcrap'd Bacon, and put it a ſweating upon a Stove with a ſlow fire; when it has taken a little colour, put in a little bit of Butter, a duſt of Flour, and ſtir it with a wooden Ladle, to make your Flour pretty brown; then moiſten it with a Ladle of Broth, let it boil, and ſkim well off the fat: If your Sauce is not plenty, or thick enough, you only put a little of your Cullis into it; your Fowl being done, draw it to drain, and diſh it up, putting over it this ſmall Salpicon of Ham, with the Juice of a Lemon, and ſerve it up hot for Entry.

At another time you may put into it Truffles cut in the ſame manner, together with a Cullis of Ham.

Fowls,

Fowls, in Grenadins.

PIck and ſplit your Fowls in the Back, draw them, and take out all the Bones; then put into the Belly a Salpicon, made of Ham cut like ſmall Dice, together with ſome Truffles, Champignons cut in the ſame form, Sweetbread of Veal, and ſome ſlices of Fowls all raw: Melt in a Stew-pan ſome Bacon, with Parſley and green Onions; put all your Meat into the ſame Stew-pan, ſeaſon'd with Pepper, Salt, and the Juice of a Lemon. Let it be reliſhing, and put it into the Belly of your Fowl, ſew it up, and let it be round and plump; lard it with fine Bacon, and put it a ſtewing, with ſlices of Ham and Veal, Onions, a Bunch of green Onions, Parſley, Cloves, a little Baſil, and Thyme; moiſten it with Broth, and let it ſtew ſlowly: Being done, take out your Fowl, ſtrain off the Liquor in a ſilk Strainer, ſkim it well, and put it on the fire again, and let it ſtew till reduc'd to Caramel. Then put in your Grenadins, and put it upon hot Cinders to glaze ſlowly, or over a Stove with a ſlow fire, don't ſtir from it till done; then diſh up with an Eſſence of Ham, and ſerve it up hot for Entry.

Fowls (à la Marly.)

PIck your Fowls clean, ſplit them in the Back, take out the ſide Bones and thoſe of the Legs; take Ham cut into ſlices the breadth of your little Finger, ſeaſon'd with

ſweet Herbs and fine Spice, and lard therewith the inſide of your Fowls. Make a Ragou of Sweatbreads of Veal, Cock's-Combs, Truffles, and Muſhrooms, make an Abbeſs with Paſte, and Hogs-Lard, as if it were for a Tourte; put in a ſlice of Bacon, with your Fowl over it, and force your Fowl, with your Ragou of Sweetbread of Veal, and ſew up the ſame; place ſome ſlices of Bacon round your Fowl, then cover it well with your Paſte, but ſee it is not laid double; take a Sheet of Paper dawb'd with Hogs-Lard, and wrap up in it your Fowl; let it be baked in a Baking-pan, at leaſt three Hours to be done well: Being baked, take off the Paper, diſh it up handſomely, and ſerve it up hot for Entry.

Fowls, with Ham

SPlit and gut a Fowl, lay the Liver upon your Dreſſer, with ſcrap'd Bacon, Pepper, Salt, ſweet Herbs, fine Spice, green Onions, Parſley, Champignons, Truffles, and a lump of Butter; chop all very ſmall together, and ſtuff therewith the Belly of your Fowl, tie it on both ends, and blanch it, as here before; this done, ſpit it, wrapt up in ſlices of Bacon, with Paper round it; cut ſome Ham into ſmall ſlices, beat them flat, and place them in a Stew-pan, and let them take a colour on both ſides; then take them out again, put a little Butter in it, with a duſt of Flour, and ſtir it with a wooden Ladle, till you ſee them of a good colour; moiſten it

it with good Broth and good Gravy, take care it be not too high colour'd; if it is not thick enough, add to it your common Cullis; put in it a Glaſs of White Wine, and ſkim it, and if you think proper, put in again your Ham, but in doing ſo you make it loſe all its virtue; your Fowl being done, take off the ſlices of Bacon, and diſh it up, putting your ſlices of Ham upon it, and then your Cullis of Ham, with the Juice of a Lemon, and ſerve it up hot for Entry.

At another time you may cut your Ham into ſlices, after it has taken a colour, but you muſt never put the ſame into your Sauce.

A Fowl (in Heriſſon.)

TAke a Fowl, pick and gut it, cut the Liver ſmall, together with Parſley, ſweet Herbs, fine Spice, green Onions, Pepper, Salt, ſcrap'd Bacon, and a lump of Butter, being cut ſmall all together, put it into your Fowl, ty'd up on both ends, and blanch it as that before; this done, lard it with ſmall ſlices of Ham, then ſpit it, wrapt up in ſlices of Bacon, and ty'd with a Paper round it; being done, take off the ſlices, diſh it up, put over it a Cullis of Ham, and ſerve it up hot for Entry.

A Fowl (in Heriſſon) another way.

TAke a Fowl, pick, draw and order it as that above, ſpit it, wrapt up in ſlices of Bacon, and tied with Paper round it; ſee the

Head of it is ſo thruſt into the Belly, that there appears nothing of it but the Bill. Take two or three dozen of Skewers of a Finger's length (ſee the way of making Athelets or Skewers) take thin lean Bacon cut into ſmall Pieces, the breadth of a Thumb, and twice the thickneſs of the Blade of a Knife, join'd together; put them afterwards in a Stew-pan upon a Stove, to take out the groſſeſt part of the Fat; then put in it Sweetbreads of Veal cut the bigneſs of the end of your Thumb, together with ſome Champignons, ſome fat Livers, Parſley, green Onions, and ſweet Herbs, thick on it, with a duſt of Flour, and moiſten the whole with a little Gravy; then let it cool; take your ſmall Skewers, the length of a Finger, and put upon one of them a bit of Sweetbread of Veal, a bit of Champignon, and a bit of Bacon, till the ſmall Skewer is quite full; ſee you leave ſo much wood as will ſtick in your Fowl, then dip them into the Sauce in which they have lain; ſtrew them with fine Crum of Bread, and let them broil till they get a good colour; your Fowl being done, diſh it up, with a Cullis over it, and ſtick in it your Skewers or Athelets, and ſerve it up hot for Entry.

A Fowl in Fillets, with Piſtaches.

SPit your Fowls, and let them roaſt; they being done, take them off, and cut off the Wings, and the white of the Breaſt; keep a ſmall Sauce ready in a Stew-pan, made with

ſweet

ſweet Herbs, a little good Butter, ſmall Champignons, cut into ſlices; put it over the Fire with a duſt of flour in it, ſtir and moiſten it with a Ladleful of good Broth; ſee it be of a good taſte; take Piſtaches ſcalded, and cut into ſlices; put them in, and make a thick Sauce with four or five Yolks of Eggs, beat the ſame up with Cream; and when you ſee your Sauce pretty ſhort, thicken it with the ſame Eggs and the Cream; then put in it the White and Legs of your Fowls, with the Juice of a Lemon; you muſt cut your Wings only in two; then place the ſlices of your Fowls in the Diſh, with your Sauce over it, and let there be no Sauce remaining; make it as reliſhing as poſſibly can be, and ſerve it up hot for Entry.

A roaſted Fowl with Cheſnuts.

PIck and gut a Fowl, cut the Liver ſmall, together with Parſley, green Onions, ſcraped Bacon, Butter, Pepper, Salt, ſweet Herbs and fine Spice; take Cheſnuts, peel them, and put them into a Braiſe, to take off the ſmall Skin; then mix your Cheſnuts with the forc'd Meat, put all together into the Belly of your Fowl, and blanch it in a Stew-pan, with a bit of Butter; ſpit it wrap'd up in ſlices of Bacon, with Paper tied round it; take your peel'd Cheſnuts, put them in a Baking-pan, with Fire under and over, and take off that ſmall Skin; then put them in a Stew-pan with Broth, and let them be done quite; when they are done, pour out the Broth, and put in

it half a Ladleful of Eſſence, a little Cullis, and a little Gravy; your Fowl being done, draw it off the Spit, and take off the ſlices of Bacon; diſh it up, put your Cheſnuts over it, with the Juice of a Lemon, and ſerve it up hot for Entry.

Roaſted Fowls with Spaniſh *Cardoons.*

PIck and gut your Fowls; put the Livers upon a Dreſſer, together with ſcraped Bacon, Butter, Parſley, green Onions, Champignons, Pepper, Salt, ſweet Herbs and fine Spice cut all together very ſmall, put it into the Body of your Fowl, blanch it in a Stew-pan with a little Butter, Parſley and green Onions in Branches; this done, ſpit them wrap'd up in ſlices of Bacon, and Paper tied round it; keep your Cardoons ready, put them in a Stew-pan, with half a Ladleful of good Veal Gravy, and half a Ladleful of good Ham Cullis; put in your Cardoons, being half a Finger's length, and well blanched: Before you put them into the Cullis, let them have a boil, and ſkim them well; in ſerving up put to them the Juice of an Orange: Your Fowl being done, take off the ſlices of Bacon, and diſh it up with your Ragou over it, and ſerve it up hot for Entry.

Fowls in Fillets.

PIck, gut and ſpit your Fowls wrap'd up in ſlices of Bacon, with paper tied round them; they being done, take them off the Spit, and

and let them be cold; take a a Stew-pan, put in it freſh Butter, with ſome Champignons cut into ſlices; put your Stew-pan over a Stove, toſs it up four or five times; put in it a duſt of Flour, and ſtir it; moiſten it with a Ladleful of good Broth ſeaſoned with ſweet Herbs: Your Fowls muſt be cut into ſlices, and put into this Stew-pan, with ſome Crayfiſh Tails; thicken your Sauce with Eggs, and ſerve them up hot for Entry.

A roaſted Fowl with green Walnuts.

PIck and gut your Fowl, and cut the Liver ſmall, with ſcraped Bacon, ſome Butter, Parſley, green Onions, Champignons, Pepper, Salt, ſweet Herbs, and fine Spice, mince all well together; then take half ripe Walnuts pick'd and peel'd; take a handful of them and mix them with your minced Meat; put it all into the Belly of your Fowl, which you ſpit wrap'd up in ſlices of Bacon, with Paper tied round; take about half a hundred, which is enough, of green Walnuts pick'd for one Fowl; blanch them in hot Water; then put them in a Stew-pan, with half a Ladleful of Ham Cullis and a little Gravy; let it boil a Moment, and ſkim the fat well off; ſee they have a good Taſte: Your Fowls being done, draw them off the Spit, and take off the ſlices of Bacon, and diſh them up; then pour your Ragou of green Walnuts over them, and ſerve them up hot for Entry.

You may ſerve up Capons the ſame as ſuch Fowls.

Fowls

Fowls (in Canellon.)

TAke ſome Fowls, pick and draw them well, and cut them in halves; take out all the Bones, and make a little forc'd Meat very fine, with a little Fowl's Fleſh, a bit of a Leg of Veal, a Calf's Udder, ſome blanch'd Bacon, Beef Sewet, a little Ham, ſome Champignons, green Trufles, Parſley, green Onions, ſweet Herbs, fine Spice, Pepper and Salt, and mince all together; take ſome Crums of Bread, put them in a Stew-pan with a little Milk, let them boil; then let them be cold, and put them into your forc'd Meat, together with ſome Yolks of Eggs; then ſpread your halves of Fowls over a Dreſſer, and put over them ſome of this forc'd Meat, rowl them up one after another: At another time you may cut them in four, and let them be done in a Braiſe; they being done, take them off to drain, and diſh them up with a Ham Cullis over them, and ſerve them up hot for Entry.

A Fowl with Cream.

TAke one or two Fowls, according to the bigneſs of your Diſh, clean, order and ſpit them; they being roaſted, take them off, and let them grow cold: Take a bit of Nut of Veal, take well off the Skin, and cut it into ſlices, together with a piece of Bacon blanch'd, ſome Beef Sewet, a Calve's Udder, ſome Champignons, Parſley, green Onions, ſweet Herbs, fine Spice, Pepper and Salt; put all together

together in a Stew-pan over the Fire; when it is enough, take it off, put it upon a Dreſſer, and mince it well; take the Breaſts of your Fowls, and mix them with this forc'd Meat, being cut ſmall, put them in a Mortar, with ſome Crums of Bread boiled in Milk; which being cold, put it to your forc'd Meat, together with ſix Yolks of Eggs, and the half of the Whites whipp'd up to Snow: Pound all well together, and put this forc'd Meat in the bottom of a Siver Diſh, or other Diſh, and your Fowls upon it, and fill it up with what was left of the forc'd Meat, with a hole in the middle, to put in a ſmall Ragou of Sweetbreads of Veal, Cocks-Combs, and Champignons; then cover your Ragou, and make your Fowls as round and plump as you can: Beat up an Egg, and colour your Fowls therewith; ſee you make them very ſmooth, ſtrew them with fine Crums of Bread, and bake them in the Oven, or under the Cover of a Baking-pan: They being baked, and of a good colour, ſkim off the Fat; wipe off clean the Border of your Diſh, and ſet a little Culliſ on the ſide of your Fowls, and ſerve them up hot for Entry. If you cannot get a Silver Diſh, you may take a Baking-pan, with an Abbeſs on the Bottom, after that your Fowls are put into the Diſh.

A roaſted Fowl with Cream.

PIck and gut a Fowl, blanch it over a Charcoal Fire; then lard your Fowl: This done,

done, put it in a Stew-pan, with a quart of Milk, a lump of Butter, ſweet Herbs, a little Coriander Seed, Pepper, Salt, and Onions cut in ſlices, and put it a Moment over the Fire; then ſpit it, and baſte it with the Milk; being almoſt done, take a pint of Cream, with a ſmall handful of Flour, ſtir all well together, and put in it a good lump of Butter with Salt; put all together a Moment over the Fire, and ſtir it with a wooden Ladle; then baſte your Fowl with Cream, ſo that it may make a Cruſt upon it, and let it have a good Colour; your Fowl being done, take it off and diſh it up with a thick *Poivrade* under it, and ſerve it up hot for Entry.

A Fowl with a Sauce made of Carps.

PIck and draw well your Fowl, mince the Liver with a little Parſley, green Onions, ſweet Herbs, Salt, Pepper, a little ſcraped Bacon, a bit of Butter, Champignons and green Truffles, if you have any; put the whole into the Belly of your Fowl, blanch it in a Stew-pan with Butter, Parſley, green Onions and Salt; then ſpit it, wrapt up in ſlices of Bacon, with Paper tied round it: Put into a Stew-pan two Pound of Fillet of Veal, ſome ſlices of Ham, a Carp cut in four laid over the Meat, and put your Stew-pan over the Fire; when you find it ſticks to the Pan, you muſt take care it is not burnt, then moiſten it with Broth, and half a Ladleful of common Cullis, more or leſs, according to the Quantity you have

occaſion for; put in a Glaſs of Champaign, a clove of Garlick, ſome Cloves, a Branch of Baſil, ſome whole green Onions, and a Lemon cut in ſlices; ſkim your Cullis well, ſee it be of good taſte, and look well to the Eye; ſtrain it off in a ſilk Strainer; then take your Carps Melts, blanch them, and put them in your Carp Sauce: Your Fowl being done, draw it, and take off the ſlices of Bacon; diſh it up, put your Melts round your Fowl, and the Sauce over it, and ſerve it up hot for Entry.

A Fowl with Sauce made of Pikes.

ORder your Fowls the ſame as thoſe with the Carp Sauce; the only difference is, that inſtead of Carps they uſe Pikes to make the Cullis with; and inſtead of Melts, they take ſome ſlices of Pike. At another time you pound Cray-fiſh Shells; take all your Meat and your Fiſh out of the Cullis, and put in your pounded Cray-fiſh, and ſtrain them off in a Sieve, if you will; you may make a Haſh of Pike, and ſome of the White of Partridge, together with a little Cullis, in putting this into a Diſh, and to make it ſtick: Your Fowls being done, draw them off, and take off the ſlices of Bacon; place them upon this Haſh, and put ſome Cray-fiſh Tails in your Cullis, with ſome ſlices of Pike, to ſhew that they are dreſſed with a Pike Sauce: Put all over your Fowls, and let it have a good taſte, then ſerve it up hot for Entry.

A Fowl (à la Braiſe.)

PIck and gut your Fowl, truſs the Legs inſide the Belly, and lard it with thick Bacon, the bigneſs of the half of a ſmall Finger; ſeaſon it with Pepper and Salt, ſweet Herbs and fine Spices; then lard your Fowl, and bind it with Packthread; take a long deep Stewing-pan, and put in it ſome ſlices of Bacon and Veal; then put your Fowls into it, ſeaſoned with Pepper, Salt, ſweet Baſil, Thyme, Bay leaves, Onions, and a crum of Garlick; continue to cover it with ſlices of Bacon and Veal, and moiſten it with a Glaſs of Wine, and one or two Ladles full of Broth; ſtew it Fire under and over; being done, diſh it up, putting a minced Sauce over it, or a Ragou of Sweetbreads of Veal, Cocks-Combs and Champignons, or a Cullis of Ham, or a Ragou of Oyſters: All which depends on the fancy of the Cook, if only it has a good Taſte; then ſerve it up hot for Entry.

A Fowl with large Onions.

TAke a Fowl, clean and order it like that above, lard it, ſpit it, and baſte it with good Butter; cut large Onions into ſlices, and put them in a Stew-pan with a lump of Butter, then put it over the Fire; it being of a good Colour, ſtrew it with a duſt of Flour; moiſten it with Gravy, ſeaſon it and ſkim it well; if it is not thick enough, put in a little of your Cullis: Your Fowl being done, take

it off, and diſh it up; ſee your Ragou be reliſhing, and put your Onions over it, with the Juice of a Lemon, and ſerve it up hot for Entry.

Fowls (in Crepine) with Calves Caul.

PIck, gut well, and ſpit your Fowls; they being done, let them be cold; to make the forc'd Meat, take a piece of a Fillet of Veal, take off the Skin, and cut it into bits, together with a piece of Bacon, a Calf's Udder, a bit of Beef Sewet, ſome Champignons, Parſley, green Onions, ſweet Herbs, fine Spice, Pepper and Salt; put all together in a Stew-pan over the Fire, to ſweat about a quarter of an Hour; then put this Meat upon a Dreſſer, and mince it well; then take the Breaſts of your Fowls, and mince them with the other Meat; take ſome crums of Bread, boil them in a Stew-pan with Milk, till your crums be very thick; then let it be cold, and put it to your forc'd Meat, together with ſix Yolks of Eggs, whipping up three Whites to Snow; put all together in a Mortar with your forc'd Meat: You muſt have a ſmall Ragou made with Sweetbreads of Veal, Cocks-Combs, Champignons, and Bottoms of Artichokes cut into ſlices; take the Caul of a Calf, or that of a Sheep, the beſt is that of a Calf; keep as many pieces of your Caul as you have Fowls; put a piece of the Cawl in a baking Pan, and put in it your Fowl, and then your forc'd Meat; leave a hollow place in the middle to

put

put in your Ragou; go on putting over it another laying; then wrap up your Fowl all round in the Cawl, and ſend it to the Oven to be baked; being done, diſh it up with a Cullis of Ham, and ſerve it up hot for Entry.

A Fowl the Engliſh way.

TAke good Fowls, pick and gut them very clean, make ſome forc'd Meat in this manner, *viz.* Take the white of a roaſted Fowl, ſome Muſhrooms, ſome Sweetbreads of Veal, a bit of Ham, a little Bacon, a Calf's Udder blanch'd, together with ſome Champignons, a little Parſley, green Onions, ſweet Herbs and fine Spice; mince all well together; this done put to it a couple of Yolks of Eggs, a Crum of Bread the bigneſs of an Egg boiled in Milk or Cream, and pound it in a Mortar. This done, ſtuff with this forc'd Meat the Belly of your Fowls, and tie them up at both ends to keep in the forc'd Meat; blanch them, and bind them with Packthread, with ſome ſlices of Bacon under and over; then ſpit them, and let them be a doing at a ſlow Fire: Make a minced Sauce in the following manner; Put a little melted Bacon in a Stew-pan, together with a few green Onions cut ſmall, ſome Champignons and a Truffle cut ſmall: Set all this a Moment upon a Stove; moiſten it with Gravy, and let it ſtew ſoftly over a gentle fire; being done, ſkim well off the Fat, and thicken it with a Cullis: Your Fowls being done, draw them off, and untie the

the Packthread; then take off the ſlices of Bacon, and diſh them up handſomely: Let your minced Sauce be reliſhing, and a little ſharp; put the ſame over your Fowls, and ſerve them up hot with the Juice of a Lemon for Entry.

A Fowl in Haſh.

TAke ſome Fowls ready dreſs'd, then take the Fleſh and cut it very ſmall; take the Carcaſſes, put them in a Stew pan with good Broth, an Onion cut in Slices, Parſley and ſweet Herbs; when it is boiled enough, ſtrain it off; then put in it a bit of Butter rowled in Flour, and let it ſtew again a moment, then put in it your Haſh of Fowls; let your Haſh be reliſhing, thicken it with three Yolks of Eggs, or more, according to the Quantity of Haſh you make; it being thick, put in it the Juice of a Lemon, and ſerve them up hot for *Hors d'Oeuvre.*

A Haſh of Fowls the Engliſh *way.*

TAke Fowls ready dreſs'd, take off the white, cut the ſame into ſmall ſquare pieces, and put it in a Stew-pan; boil the Carcaſes in a little Broth, then ſtrain it in a Silk Strainer; take this Broth, and put in it your pieces of Fowls cut into ſmall ſquares, and put it over the Fire; add to it a bit of Butter rowled in Flour, a little Pepper and Salt, and if there is occaſion for it, the Juice of a Lemon; diſh it up, garniſh it with ſmall pieces of Bread fryed, and ſerve it up hot for *Hors d'Oeuvre.*

A Fowl with Saffron the Poliſh *way.*

DRaw a Fowl clean, and order it as it ſhould be; ſpit it wrap'd up in ſlices of Bacon, with Paper tied round it; take a good many Onions cut into ſlices, boil them in a Stew-pan with Broth as white as poſſible; being well boiled, ſtrain them off; put them in a Stew-pan, and if too thick, put Broth to them; they muſt be juſt as thick as a Cullis of Ham; then take Saffron, dry it and pound it well, put into a Cup or other Veſſel a good deal of it, together with a little hot Broth; ſtir it well, and put a little now and then in your Cullis, till you ſee it is of a good Colour; but your Saffron muſt not prevail: Take your Fowl off the Spit, cut off the Legs and Wings, and put them into your Cullis, and ſerve them up hot for Entry.

At another time, you may take Parſley Roots cut into ſlices; boil them, and put to them the ſame Cullis as above, with the Saffron. Inſtead of roaſting your Fowl, boil it in a Kettle, a quarter of an Hour will be enough, if it be good and tender; cut it up and diſh it, putting your Cullis of Parſley Roots over it, and thus ſerve it up hot for Entry.

A Fowl, Chicken or Capon (à la Bourgeoiſe.)

TAke a Fowl, ſinge, pick, draw and truſs it; take a Kettle or earthen Pot, put water in it enough to ſoak your Fowl in; put your

your Pot over the Fire with a handful of Salt; and when the Water boils, put in your Fowl, but let it not boil too much: Put a lump of Butter in a Stew-pan, or earthen Pot, with a duſt of Flour, Nutmeg, Pepper, Salt and Oyſters, if any are to be had; put your Stew-pan over the Fire, and thicken your Sauce; which being thickened and pretty reliſhing, take out your Fowl, and diſh it up with your Oyſter Sauce over it.

At another time you take a little Parſley, ſome green Onions, a little Mint, and a little Terragon, if you have any; but you may make your Sauce with Parſley only; but if you can get Anchovies, cut a couple ſmall, and put them into your Sauce; cut half a Lemon, after having taken off the Rind, into ſmall ſquare pieces, and ſqueeze into it the other half, then put in a little Butter, with a Duſt of Flour, and a little Water, Pepper and Salt, and ſet your Sauce a ſtewing. Your Fowl being done, diſh it up with your Sauce over it.

At another time put ſome Endive with your Fowl; and when it is done, give it three or four cuts with a Knife, and put it into a Stew-pan with a little Butter, and a duſt of Flour, and ſet it over the Fire; then moiſten it with a little of the ſame Broth your Fowl has been boiled in; if it be not thick enough, thicken it with Eggs.

At another time you may dreſs your Fowl with Onions, in boiling them with your Fowl;

you may put them in a Stew-pan or earthen Diſh, with a lump of Butter rowled in Flour, Pepper and Salt; put it over the fire with ſome of the ſame Broth your Fowl was boiled in; thicken your Sauce, and ſerve it up hot for Entry.

A Fowl with Eels.

TAke a Fowl, ſinge, pick and draw it; take a Liver, and put aſide the Gall, cut it ſmall, with Parſley, green Onions, Champignons, ſweet Herbs, fine Spice, Pepper, Salt, ſcraped Bacon, and a lump of Butter; put all together into the Belly of your Fowl, and blanch it in a Stew-pan with ſome Butter, Parſley and green Onions; put it on the Spit wrap'd up in ſlices of Bacon, with Paper tied round it: Take ſome Eels, ſkin them, cut them into pieces the length of ſix Inches, and lard them with fine Bacon; being larded, take white Wine, put in it your Eels, and let them have one boil; take a Caramel of Veal, in the following Method, *viz.* Take ſome Veal, ſome Ham and good Broth, and boil it well, till your Veal is well done; this done, ſtrain your Broth, and let it boil to a ſhort Sauce, till the Gravy turns to Caramel; then put in your pieces of Eel, put them upon hot Cinders, and let them ſtew ſoftly, with a little fire under; your Fowl being done, diſh it up, putting to it a Cullis of Ham: Garniſh your diſh with ſlices of Eel, and ſerve it up hot for Entry.

At another time, inſtead of larding your Fowl with fine Bacon, you may lard it

thoroughly with thick Bacon; and let it ſtew in ſmall white Braiſe made with ſlices of Bacon, ſeaſoned with Pepper, Salt, ſweet Baſil, ſlices of Onions, and a couple of Glaſſes of white Wine; your Eel being boiled and firm, take a Cullis of Ham, take the Eels out of their Braiſe, and put them into your Cullis; your Fowl being done, diſh it up with your pieces of Eel round it, together with the Juice of a Lemon in the Cullis, and put it upon it, then ſerve it up hot for Entry.

A roaſted Fowl (à la Cardinale.)

TAke a Fowl lately kill'd, pick it clean, thruſt your finger between the ſkin and the fleſh in the breaſt, and in the back and legs; you muſt do this as ſoon as your Fowl is pick'd, otherwiſe it will be torn; and moreover, it is eaſier to be parted, and draw it the day following.

You muſt have at leaſt about two dozen and an half of Cray-fiſh, and when boil'd pick them, pound the Shells of them as well as poſſibly can be: The more they are pounded, the more your Fowl will appear reddiſh; then put in it ſome Cray-fiſh Tails, a lump of good Butter, ſweet Herbs, fine Spice, Pepper, Salt, green Onions and Parſley cut ſmall; pound well all together; then take it out of the Mortar, put it over the Fire, ſtir it till it be of a good Colour, then paſs it through a Strainer; ſtrain it with all your ſtrength with a wooden Ladle, and ſtuff therewith your

Fowl when cold, between Skin and Fleſh, in the Back as well as in the Breaſt and Legs; then wrap it up in ſlices of Bacon, with Paper tied round it, and ſo ſpit it, and let it be roaſted; being done, draw it off, and take off the ſlices of Bacon; diſh it up, putting over it an Eſſence or Cullis of Ham, and ſerve it up hot for Entry. At another time, inſtead of putting Slices of Bacon round it, you muſt beſprinkle it with ſome of the ſame Butter they were ſtuffed with.

Of Bruſolles and Scotch-Collops.

Bruſolles the Italian *way.*

TAke a ſtale Nut of Veal, take off the Skin, and cut it into ſmall ſlices, almoſt as big as half a Crown Piece, and beat them flat; they being all done alike, put them in a Stew-pan, with half a Glaſs of good Oil, the Juice of two Lemons, ſome Parſley cut ſmall, Onions, ſweet Baſil, ſome Bay Leaves, Garlick, Pepper, Salt, ſweet Herbs, fine Spice and Champignons; put all together in a Stew-pan over the Fire, and don't leave ſtirring it; but as ſoon as they are hot take them off: Take a ſmall Kettle, put in it ſome ſlices of Bacon, and take the Skin of the Nut of Veal and place therein your Bruſolles piece by piece; your Bruſolles being placed, put in their

their Gravy with the reſt, and cover them with ſlices of Bacon; then put the Cover over your Kettle, and put a Charcoal fire under and over; let them ſtew very ſoftly; being done, take out of the Stew-pan the ſlices of Bacon and the Bay Leaves; take away the Fat, and thicken it with common Cullis; let them be reliſhing, and ſerve them up hot for Entry, or *Hors d'Oeuvre.*

Other Bruſolles with a white Sauce.

YOur Bruſolles being cut, as were thoſe here before, put them in a Stew-pan with Oil, Pepper, Salt, ſweet Herbs, fine Spice, Parſley, green Onions, a Clove of Garlick, Champignons, and the Juice of a Lemon, all together cut ſmall; put it over the fire, and ſtir it now and then; ſtrew it with a duſt of Flour, and moiſten it with a little Broth, and half a Glaſs of white Wine; let it ſtew with a ſlow fire; being done, thicken it with Yolks of Eggs and Cream; let it be reliſhing, and ſerve it up hot for *Hors d'Oeuvre.*

Bruſolles made with young Rabbits.

TAke young Rabbits, and flea them, cut the Fleſh into ſmall bits, and beat them flat with a Cleaver; then put this Meat into a Stew-pan, with Parſley, Green Onions cut ſmall, Pepper, Salt, ſweet Herbs, fine Spice, Champignons, Truffles, if you have any, a Crum of Garlick, ſome Bay Leaves, half a Glaſs of good Oil, as much white Wine, and

the Juice of a Lemon; put the Stewing-pan over the fire, and ſtir it now and then, keeping it hot: Then take a ſmall Kettle, put in it ſome ſlices of Bacon, and place your Bruſolles in it, laying them flat as much as poſſible; your Bruſolles being thus placed, cover them with a layer of Veal ſlices; break the Bones of your Rabbits, lay them over your Bruſolles, together with ſome ſlices of Bacon; cover your Kettle, and let it ſtew fire under and over; your Bruſolles being done, take them out, ſtrain off the Gravy, and ſkim well off the Fat: Put your Bruſolles in a Stew-pan; and the fat being well taken off from the Gravy, put it to your Bruſolles, together with a little Cullis; let it be of a good taſte, and ſerve them up hot with the Juice of a Lemon for *Hors d'Oeuvre.*

You may make Bruſolles with Hare, or other Fleſh, as well as with that of Rabbits.

Other Bruſolles.

TAke Fillets of Veal, and beat them flat with the back of your Knife; put them in a Stew-pan with ſlices of thin Bacon the breadth of two Fingers, and your Fillets of Veal the ſame, ſtrew them with Parſley and green Onions cut ſmall, and ſome Spice; continue to make a layer with the like Seaſoning, and a layer of ſlices of Meat alternately to the end; ſo cover it with ſlices of Bacon, and put it a ſtewing fire under and over, the Stew-pan being cloſe covered; your Bruſolles being done, you may

may make a Cullis with Carcaſſes of Partridge, the whole well ſkimmed off; put theſe ſlices in the Diſh, and the Cullis over it, with the Juice of a Lemon, and ſerve it up for Entry, or ſerve them in their Liquor they have been done in, well ſkim'd, and thickened with a Ladleful of your common Cullis.

Scotch-Collops with Mutton.

TAke a leg of Mutton, take out of it the Pope's Eye, take off all the Skin; then cut your Pope's Eye, with all the tender part, into ſmall bits the bigneſs of the end of your Thumb and flatten them as much as poſſible: Take a Stew-pan, rub the inſide all over with Butter; this done, place in it your Collops, ſeaſon them with beaten Pepper and Salt, Parſley, green Onions, a Rocambole bruiſed and cut ſmall; ſtrew ſlightly your Collops with this Seaſoning: They being ready to be ſerved up, put them on a Stove with a quick fire; keep your ſtew-pan continually moving leſt your Collops be burnt; having toſſed them up three or four times in this manner, diſh them up; put in the Stew-pan a little Gravy, a little Ham Eſſence, and the Juice of a Lemon; let your Sauce be reliſhing, and pour it over your Collops, then ſerve it up hot for Entry. Collops of all ſorts of Meat may be dreſſed in the manner aforeſaid.

Scotch-Collops made with Veal.

TAke a piece of Veal, make out of it forc'd Meat pretty thick, then make of it ſmall Balls,

Balls, and fry them to have a good Colour, and lay them by till you are ready to ſerve up: Take a Nut of Veal, and take off the Skin; then cut it into bits as ſmall as the end of your Thumb, and beat them flat; rub the inſide of a Stew-pan with Butter, and lay in it your Collops, ſtrew them ſlightly with Parſley, green Onions cut ſmall, a Rocambole bruiſed, Pepper and Salt; they being ready to be ſerved up, put them upon a Stove with a quick fire, and give them two or three toſſes; and when you ſee them ſtick to the Pan, and begin to be ready, you muſt not leave them, for fear of burning them: Then diſh them up, and put in the ſame Stew-pan a duſt of Flour, a little Gravy or Broth, and put in it your Balls to ſtew a Moment, and put them over your Collops, with the Juice of a Lemon; let it be reliſhing, and ſerve it up hot for Entry. Garniſh your Diſh with ſmall ſlices of Bacon fry'd; you may add to the Balls Cocks-Combs and Sweetbreads ready done.

Of white Puddings, black Puddings and Chitterlings.

White Puddings.

TAKE the white of a young Turkey roaſted, and the white of a Capon, alſo ſome Veal, (if you will make a great quantity of theſe Puddings) mince your Meat well, and mix with it ſome Hog's Fat cut

cut in ſmall Dice, ſeaſon it with Salt and Spice, two large Onions roaſted in the Aſhes, and well haſh'd with the reſt; add to it two or three whites of Eggs well beaten to Snow; take a quart of Milk mix'd with a dozen Yolks of Eggs, and let it boil till it be thick; take care it does not curdle; put to your minc'd Meat as much of this Milk as is neceſſary, but make it not too thin: Then take Hog's Guts well ſcalded, ſcraped and cleanſed; fill them with your minced Meat, and make your Puddings long or ſhort as you pleaſe; tie the two ends; and as you are a ſtuffing theſe Guts, prick them a little with a Pin, to give them vent: When they are all fill'd, blanch your Puddings in Water, with ſlices of Onions in your Water, and when you will ſerve them up, broil them in a Sheet of Paper, with Hog's Lard, over a moderate Fire, leſt they burſt. Serve them up hot for firſt Courſe.

Black Puddings.

PUT in a Stew-pan ſome Hog's Blood, and to make them the more delicate, put in a little Milk, and a Ladleful of fat Broth; then cut a ſufficient quantity of thin ſlices of Hog's Fat, with ſome Parſley, Chibbol and ſweet Herbs cut ſmall; put the whole in your Stew-pan, ſeaſon it with Salt, Pepper, Spice, and Onions done in hot Cinders, and cut ſmall; mix this with your Blood; then make your Pudding as big as you pleaſe; your Guts being well cleanſed, ſcraped and ſcalded, blanch

them in hot Water, and prick them with a Pin; and if you see the Fat come out, they are blanched enough; then take them out of the Water, and when cold, broil them, and serve them up hot.

Other sorts of Puddings.

SOme Cooks make likewise other sort of Puddings, either with fat Liver, or a Calf's Liver.

The first sort.

CUT a quarter of a Pound of Hog's Fat in thin and long slices, and mince a Pound of fat Livers, with as much of the white of a Capon; the whole being mixed with six Yolks of Eggs, and two quarts of Cream, season it with sweet Herbs, Chibbol, Salt, Pepper, fine Spice, and pounded Cloves; then fill with it your Guts either of Hogs, Sheep or Lamb; let your Puddings boil in Milk, with Salt and Bay Leaves. These Puddings must be broiled as those before, and served up with Orange Juice.

The second sort.

MInce a Calf's Liver, and a third part of the Liver of a Hog, and pound them in a Mortar, but reserve some cut in Dice; and after it is seasoned as before, put it in either Hog's or Calf's Guts; boil these Puddings over a moderate fire in white Wine, with Salt and Bay Leaves; and after they are cold, being in their Liquor, broil them, and serve them up as those before.

Hog's

Hog's Chitterlings, or Andouilles.

TAke the large Gut of a Hog, cleanſe it well, and put it to ſoak one or two days in Water, and then blanch it in hot Water with a little Salt, ſlices of Onions, and ſome ſlices of Lemon; then put it in freſh Water, take it out again a little while, cut it on a Table into ſeveral Parcels, according to the length you will have your Puddings; then dip them in white Wine for a little while, to take off the ill ſcent: Take off ſome Fat of the Hog's Belly cut into ſlices the length you will make your Puddings of: Now cut as much of the lean of the ſame into ſlices, and ſeaſon them enough; then put your ſlices on a limber Skewer, and ſlide them through your Gut; and when your Skewer is quite in it, tie up both ends of your Gut with Packthread: Your Andouilles or Puddings being thus formed, put them in a Kettle with Water, Onion ſlices, Cloves, and two Bay Leaves; let them boil ſlowly, ſkim them well, and put in a quart of Milk; let theſe Puddings grow cold in the ſame Liquor they were boiled in; then take them out, and take care not to break them; they may be broiled on Paper, and ſerved up immediately.

Calf's Chitterlings, or Andouilles.

GET ſome of the biggeſt Calf Guts, cleanſe them, cut them in pieces proportionable to the length of the Puddings you deſign to make, and tie one end of theſe pieces; then take ſome Bacon, with a Calf's Udder and

Chauldron,

Chauldron, blanched, and cut in Dice or ſlices; then put them in a Stew-pan, and ſeaſon them with fine Spice pounded, a Bay Leaf, ſome Salt, Pepper, Shallot cut ſmall, and about half a pint of Cream; toſs it up, then take off the Pan, and thicken your Mixture with four or five Yolks of Eggs, and ſome crums of Bread; then fill up your Chitterlings with your Stuffing, keep it warm, then tie the other ends with Packthread, blanch and boil them like Hog's Chitterlings, let them grow cold in their own Liquor: Before you ſerve up theſe Puddings, boil them over a moderate fire, and ſerve them up pretty hot. This ſort of Andouilles or Puddings may be made in Summer, when they ſeldom kill any Hogs.

Calf's Chitterlings another way.

TAke a Calf's Nut, cut it in ſlices of its length, and the thickneſs of a Finger, together with ſome Ham, Bacon, and the white of Chickens cut after the ſame manner; put the whole in a Stew-pan, ſeaſon it with Salt, Pepper, ſweet Herbs and Spice. Take Guts cleanſed, cut and divide them in Parcels, fill them with your ſlices; then lay in the bottom of a Kettle ſome ſlices of Bacon and Veal; place over them your little Chitterlings, ſeaſon them with ſweet Baſil, Bay Leaves, Salt, Pepper, ſlices of Onions, and Cloves of Garlick, and make another laying with ſlices of Bacon and Veal over them; pour in it a pint of white Wine, and let it ſtew with fire under

and

and over: Being done, broil your Puddings on a ſheet of Paper, and ſerve them up hot.

Another ſort of Calf's Chitterlings.

BLanch a Calf's Chauldron, boil it and ſeaſon it well; then cut it into bits as big as the end of your Finger; take ſome Hog's Fat, cut it in ſmall dice, and put the whole in a Stew-pan; boil likewiſe ſome crums of Bread in Milk, beat up a dozen of Eggs, mix them with your Bread, and put in all your Meat; ſeaſon the whole with Salt, Pepper, ſweet Herbs and Spice, add a little more Milk to make it thin; then take ſome cleanſed Guts, fill them with your Mixture, and tie them up with Packthread; place in the bottom of a Kettle ſome ſlices of Bacon, then your Puddings, with ſlices of Onion, Salt, Cloves, ſweet Baſil and Bay Leaves; and over all ſome more ſlices of Bacon, with fire under and over; then broil them in a ſheet of Paper, and ſerve them up hot.

A third ſort of Calf's Chitterlings.

MInce a ſlice of a Fillet of Veal with Bacon and ſweet Herbs, ſeaſon it with Salt, Pepper and Nutmeg, and mix with it eight Yolks of Eggs; make your Puddings with this minced Meat, fry them to a good colour; when you ſerve them up, put under them ſeveral Yolks of Eggs mixed with the Juice of a Lemon: theſe Puddings may likewiſe be roaſted, being tied to the Spit in ſlices of Bacon,

con, let them be baſted with the Dripping, then with Yolks of Eggs well beaten, and ſtrewed with Crums of Bread, repeating the ſame till there is a cruſt over them. When you are ready to ſerve them up, put ſome Gravy, with the Juice of a Lemon under them.

Other ſorts of Chitterlings and Cervelas, or Andouilles in Meager.

TAke ſome Eels, Tenches, Carps, freſh Cod, or inſtead of Cod, Pikes, all well boned; mince it with Parſley and Chibbol, and ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice; add to it Eels Fleſh cut in very ſmall dice, and freſh Butter as much as required; then pound the Bones of your Fiſh in a Mortar, beſprinkle it with a ſufficient quantity of red Wine, moiſten your minced Fiſh, with which fill ſome Eel Skins; your Puddings being filled up, marinate them during four and twenty Hours in Salt and Lees of Wine; being taken out, let them be hung in the Chimney to be ſmoaked and dried well. When you ſerve up ſome of theſe Puddings, boil them in white Wine with ſweet Herbs, or in Water, with one third part of Wine Lees, and with ſweet Herbs likewiſe. Theſe being highly ſeaſoned, may be ſerved up cold.

FINIS.